

Loire, Château de Suronde, AOC Quarts de Chaume, Blanc

AOC Quarts de Chaume, Vallée de la Loire et Centre, France

Château de Suronde is an iconic and magical wine estate in the Loire Valley. This historic estate produces dry and sweet wines made of Demeter grapes.

As an extension of its approach to producing exclusive and refined wines, Château de Suronde has chosen to be a residence for artists. Each year, a Belgian visual artist will be chosen for a residency at Château de Suronde and a selection of his or her works will appear as labels on the different vintages of the concerned vintage.



a beautiful dessert wine.

TERROIR

7 hectares of 100% Chenin blanc vines, aged from 15 to 70 years and planted on schist soils

IN THE VINEYARD

Chateau de Suronde has been organically farmed for over 20 years and biodynamic practices were revived in 2016.

The estate also has 10 hectares of gardens, farmland and forests that create a wonderful biodiversity.

WINEMAKING

Pressed gently, fermented at 16-18° in stainless-steel vats.

AGEINIC

9 months in oak. Bottled in the spring following the harvest.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

12°C / 54°F

AGEING POTENTIAL

Over 15 years

TASTING

Notes of honey and quince on the nose. Rich mouthfeel with exotic fruit, orange peel and zesty acidity.

FOOD PAIRINGS

Great as an aperitif, it will also pair well with blue cheese, desserts and foie gras.







