





AOP Anjou, 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.

PRESENTATION

An easy-going, refreshing wine. A dry white wine for a great moment of pleasure.

TFRROIR

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.

AGEING

Matured for 8 months on the fine lees in stainless steel vats. Bottled in the summer following harvesting.

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

3 to 5 years

TASTING

Fresh and aromatic with peach and melon scents. Full and generous on the palate with plenty of flesh and substance plus flavours of nectarine and a refreshing citrus finish.

FOOD PAIRINGS

Perfect as an aperitif, also ideal served with salads, fish, seafood and poultry.

Perfect match: Exotic salad with mango, grapefruit and crab meat



