



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Clos Galerne, Douceur angevine, AOC Quarts de Chaume, Blanc

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



Clos Galerne is a 12-hectare wine estate in the heart of the best terroirs of Anjou Noir. It comprises vines in the Pierre Bise and Moulin Brûlé areas of Beaulieu-sur-Layon, vines in Savennières and vines in Chaume and Quarts-de-Chaume.

The estate is made up of some of Anjou's finest terroirs, which are varied and complementary. The subsoil is made up of slate, sandstone and carboniferous schists, as well as volcanic rocks such as spilite, all from the Armorican Massif.

The land is swept by a cold, damp

PRESENTATION

Le Clos Galerne is the link between the climate, the intrepid wind that keeps us company during the winter pruning hours, and the history of our land, a living memory of the battles that have crossed the Anjou region.

TERROIR

Rhyolites and square stones, the vines are planted on shallow soil.

IN THE VINEYARD

Young vines of about fifteen years old.

HARVEST

Harvested by hand, sorted on the plot into small, aerated 15kg crates.

WINEMAKING

Slow pressing, settling for 24 to 48 hours. Slow alcoholic and malolactic fermentation with indigenous yeasts.

AGEING

French oak barrel for 12 months.

VARIETAL

Chenin ou chenin blanc 100%

GM: NO

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



SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Perry, jammy nose with notes of apricot and honey. Great sugar-acidity balance.

FOOD PAIRINGS

Blue-veined cheeses, apricot and almond tart, pear bavarois, macaroons, mignardises.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

