



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Chateau Princé, AOC Coteaux de l'Aubance, Blanc

AOC Coteaux de l'Aubance, Vallée de la Loire et Centre, France

Régis Vincenot's first acquisition in 2002, this estate is located on the outskirts of the capital of Anjou, in the commune of Saint-Melaine-sur-Aubance. The property's 15 hectares of vines form an exceptional organic island planted on a schist hillock overlooking the Aubance River. Situated on a gently sloping, north-facing plateau, Château Princé's vines are well exposed to the sun, providing excellent ventilation for the grapes, which ripen slowly to bring out the best in our grape varieties.

PRESENTATION

Chateau Princé, certified organic since 2015 by Ecocert, is a reference in Coteaux de l'Aubance, Anjou Village Brissac, and Anjou blanc AOC.

LOCATION

Saint-Melaine-sur-Aubance

TERROIR

Clay, schist, quartz soils

IN THE VINEYARD

Soils on slopes are deeper and composed of clay and quartz from the same schist. Their respect for biodiversity and the life of the soil through traditional winemaking practices also guarantees the harmony between the vine and its environment, essential to the creation of great wines.

WINEMAKING

Hand picked, several 'sorties' to get each grape at full ripeness.

AGEING

The grapes are pressed and the free run sweet juice fermented in tank and barrel.

VARIETAL

Chenin ou chenin blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years



Bruno Lafon Selection

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



TASTING

On the nose, aromas merge into a harmonious complexity of stewed white and yellow fruits (apricots, peaches...), but above all quince jelly, followed by hints of honey.

The palate is voluminous, without being heavy, as the sweetness is perfectly balanced by a virile touch of freshness that supports the gustatory tone and reinforces the aromatic expression by energizing the finish. A modern liquoreux... just the way we like them now.

FOOD PAIRINGS

Fish in sauce, noble shellfish (pan-fried scallops with a lightly creamy, mellow chenin reduction sauce), blue-veined cheeses (Fourme d'Ambert, Roquefort...), and exotic fruit desserts (roasted pineapple on French toast brioche...).

