



Vignobles de la Loire

BRUNOLAFON
wine selection



Domaine Les 5 Chemins, Grolleau, IGP Loire, White

IGP Val de Loire, France

The history of the estate Les 5 Chemins began in 1864. The vineyard of the domain was then attached to the Château de la Sénaigerie. At the time, this castle founded the first grape harvesting center in the region. The winegrowers of the area brought their grapes by boat via the river Acheneau to the press of the castle. Since then, it has specialized in the elaboration of quality wines and now certified in organic farming.

PRESENTATION

From 20 to 25 years old Vines in which soil preparation and sustainable agriculture practices are the norm.

WINEMAKING

Fermented at low temperature after a skin maceration in order to conserve the flavour.

AGEING

It is matured on its lees « Sur Lie » from 6 to 9 months with stirring «bâtonnage».

VARIETAL

Grolleau 100%

GM: No.

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

SERVING

Serve between 10 to 12°C (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Fresh nose dominated by peaches and passion fruits aromas with a crispy and aromatic palate, which delivers on the end, the unique and attractive light peppery and soft spices notes of the Grolleau Gris.

FOOD PAIRINGS

Serve with grilled fish, vegetable platters, cold meats, chicken and salads. For an unexpected pairing, serve with melted cheese plates during winter.



Bruno Lafon Selection

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

