



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Clos Galerne, Anjou noir, AOP Anjou Villages, Rouge

AOP Anjou Villages, 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

Several parcels on beautiful spilite terroirs. Vines around forty years old.

IN THE VINEYARD

Vines around forty years old.

HARVEST

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

WINEMAKING

Maceration for a few days, slow pressing, slow alcoholic and malolactic fermentations with indigenous yeast, end of fermentation in vats.

AGEING

In French barrels for 12 months

VARIETALS

Cabernet franc 100%, Cabernet sauvignon

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

SERVING

57°F/14°C

AGEING POTENTIAL

5 to 10 years

TASTING

A nose with notes of ripe fruit and zan, structured by the wood of the oak barrels. Full and generous on the palate, balanced with a long finish.

FOOD PAIRINGS

Rib of beef cooked with vine shoots and herbs, rack of lamb.



Bruno Lafon Selection

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

