



Loire, Domaine la Paleine, Petit Grains de Chenin, AOC Anjou, Blanc

AOC Anjou, Vallée de la Loire et Centre, France

Laurence & Marc Vincent, lovers of the Loire, president today of the destinies of the property.

Patrick Nivelleau vinifies the different cuvées of the Wineyard.

The Wineyard has gone from an organic approach to a biodynamic certification under the Demeter label in 2017.

Under the domain, 1.5 km of galleries are dug in the Tuffeau.

There, at $12\,^{\circ}$ C, bloom quietly, away from light, more than 100,000 bottles of different vintages and appellations of Saumur.

PRESENTATION

Beneath the estate, 1.5 km of galleries have been dug into the Tuffeau rock.

There, at 12°C, more than 100,000 bottles of different Saumur vintages and appellations quietly blossom, sheltered from the light.

LOCATION

Le Puy-Notre-Dame

TERROIR

Clay limestone soils.

IN THE VINEYARD

Demeter-certified biodynamic vineyard

Yield 10 hl/ha

Hand-harvested

Grapes harvested in 3 successive selections at the golden yellow stage

WINEMAKING

Alcoholic fermentation at 20°C in barrels with the addition of hand-picked yellow grapes.

AGEING

Aged 18 months in oak barrels. Bottled according to tasting.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Vibrant yellow-gold. Intense ripe, fruity nose augmented by floral and honeyed tones. The palate is dense with intense aromas. It is rich but also fresh. This is a high-end Chenin for shellfish.





demeter

FOOD PAIRINGS

Freshwater fish, seafood.

