



Loire, Chateau Princé, Les Ardoisières, , , Non millésimé

AOC Anjou, 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

Stainless steel vat for the vinification.

AGEING

Aged in aok barrels for 14 months.

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

On the nose, white fruit mingles with the smoky, flinty notes of the estate's ochre schist terroir. The palate is well-balanced, following on from the nose, with surprising aromatic intensity. Notes of quince and fresh apricot perfectly complement the strong minerality.

FOOD PAIRINGS

River fish, poultry in sauce, seafood.

