



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Domaine Les 5 Chemins, Grolleau Gris (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.

LOCATION

The estate is located in the wine-growing commune of Port Saint Père (Pays de la Loire region), on a high, windy hillside enjoying excellent sunshine.

IN THE VINEYARD

The vines planted here have thrived for over nine decades, nourished by a soil of schist and micaschist that gives the wine the richness and depth of the region's terroir.

WINEMAKING

Low temperature after skin maceration to preserve the aromas of the must.

AGEING

Aged on lees for 8 to 14 months with stirring at low temperature.

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

Aromas of peach and passion fruit, enhanced by notes of white flowers and spices.

FOOD PAIRINGS

Serve as an aperitif, with grilled fish, platters of raw vegetables, charcuterie, chicken or salads. More original, in winter with your raclette.

