



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Clos Galerne, Balade en chenin, AOC Anjou, Blanc

AOC Anjou, 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

Plot of schist and siplite, set in shallow soil.

IN THE VINEYARD

Vines around 25 years old.

HARVEST

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

WINEMAKING

Slow pressing, settling for 24 to 48 hours. Slow alcoholic and maloclastic fermentation with indigenous yeasts.

AGEING

In stainless steel for 11 months.

VARIETAL

Chenin ou chenin blanc 100%

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

Floral nose, with hints of pear. Slight touch of bitterness, with a saline, gourmet finish.

FOOD PAIRINGS

Shrimp, crab, raw vegetables, poultry, white fish, aperitif.



Bruno Lafon Selection

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

