







Loire, Domaines Choblet, Chenin, IGP Loire Atlantique, Blanc

IGP Loire Atlantique, France

"I am not only a wine grower, but also a wine maker who creates emotions. Wine must be a pleasure; it is up to me to transmit it. Through tasting, we can have a universal language, provoke sensations, in France as well as abroad during my travels." Jerome Choblet in Sommelier International.

Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink winemaking for white wines.

TERROIR

Schist and micaschist soil covered with rolled pebbles.

IN THE VINEYARD

Integrated management certified HVE3. Density 5000 vines/ha. Yield 55 hl/ha. Grassing and working of the soil 1 row out of 2. Leaf removal at fruit set. Thinning if necessary at maturation

WINEMAKING

Low temperature to preserve the aromas of the must. Aged 100% "sur lie" for several months until spring, in our underground vats.

AGEING

No malolactic fermentation or barrel ageing.

VARIETAL

Chenin ou chenin blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Lovely aromas of yellow-fleshed fruit, intense and supple on the palate with a fresh finish.

FOOD PAIRINGS

Grilled fish, chicken à la crème or grilled chicken, smoked or grilled salmon, fish fillets en papillote, cheese platter.

