



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Chateau Princé, Les Ardoisières, AOC Coteaux de l'Aubance, Blanc

AOC Coteaux de l'Aubance, 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 oak barrels for 14 months.

VARIETAL

Chenin ou chenin blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

8°C/50°F

AGEING POTENTIAL

5 to 10 years



Bruno Lafon Selection

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



TASTING

The nose is dominated by honey, quince paste, gingerbread and honey... but above all by sweet spices (cinnamon, nutmeg, cloves...). The palate is a continuation of the nose, dense, voluptuous, full and warm, with the power of candied fruit given by noble rot and a hint of acidic freshness brought by grapes that are also raisined... Noble and youthful at the same time, in a rare aromatic complexity.

FOOD PAIRINGS

Ideal for aperitifs and relaxing moments with friends, this conversational wine can also accompany semi-cooked foie gras, blue-veined cheeses (Fourme d'Ambert, Roquefort...), and some exotic fruit desserts like roasted pineapple on brioche, French toast style.

