



ORGANIC WHITE WINE



### VARENNE DE COMBRES 2013

#### White dry Anjou

Varietal: Chenin great potential in maturity and earliness.

Average age of the vines: 20 years

Soil: sandy shale covers the entire floor.

Yield: 30 Hl / Ha

Location: at the edge of the Coteau Arcison which is a tributary of the Layon.

Harvest: Hand-picked by the sort of golden harvest september 14th 2013.

Wine - Ageing:

Pressing of the grapes in a pneumatic press at low pressure, light racking 12 hours with light lees recovery. In new oak 400 L barrels for the alcoholic and malolactic fermentation. Continued ageing in barrels for 10 months. Bottling December 12th 2014.

Tasting:

Eye: Golden Yellow .

Nose: Warm and confit.

Taste: While saline tension, mouth offers a nice continuity from beginning to end.

Harmony with Food: Accompanies fish of Loire sauce, white meat and cream cheese. Serve at 8 ° C.

Retention: 6 years.

Analysis:

Alcohol: 12,70 % vol

Tot acidity: 4.39 g / l

Flight acidity: 0.49 gr / l.

Free So2: NA

Total SO2: 20 mg / l (natural).

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