



## Chenin Clair de Lune 2021



Fresh & Round

Alcohol  
Fresh  
Aromatic  
Sugar



7 years



6°C / 40°F



30 min.



AOP Anjou



Chenin Blanc 100 %

2.8 ha – Old Vines (45 years) – Yield: 58 hl / ha  
Terroir: Schists & Sandy clays



No sulfites added  
100 % malolactic fermentation



- ✓ Alcohol: 12.5 % Vol.
- ✓ Total acidity: 4.50 g / L
- ✓ Sugar: ≤ 2 g / L



Deep golden yellow color.  
The honey and apricot nose, with floral aromas, emphasizes the Chenin-Chardonnay combination. Refined and velvety on the palate.



Roast pork with apples, veal filet mignon. Salted quiches and pies.



Comté, Beaufort, Parmesan.



Smoked salmon, crustaceans, fish, pike, or zander with white butter,  
Gratinated seafood tarts or casseroles, cream scallops



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