



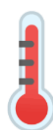
Chenin Clair de Lune 2022

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



Traditional wine making process
Ageing in tank: 6 months



- ✓ Alcohol: 12.5 % Vol.
- ✓ Total acidity: 3.70 g / L
- ✓ Sugar: ≤ 2 g / L



Deep golden yellow color.
The honey and apricot nose, with floral aromas reveal the Chenin finesse.
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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