



Anjou Expression 2018



Gastronomy

Alcohol
Fresh
Aromatic
Fruity



10 years



8°C / 45°F



30 min.



AOP Anjou



Chenin Blanc 100 %

3 ha – Old vines (45 years) – Yield: 76 hl / ha
Terroir : Schists & Sandy Clays



End of the harvest. Traditional wine making process. Ageing in 400 L barrels : 8 months



- ✓ Alcohol : 13 % Vol.
- ✓ Total acidity : 3.50 g / L
- ✓ Sugar : 2 g / L



Golden color with glints of amber. Pleasant, fruity nose with notes of quince and fresh apples. On the palate the wine presents tangy notes, with a delightful freshness and a long, silky finish..



Tarts, quiche Lorraine, scallops with cream sauces, roast pork with apples, veal tenderloin, sauerkraut



Comté, Beaufort, Parmesan, Savoyarde style raclette or fondue.



Seafood gratin dishes. Smoked salmon, shellfish and fish, fillet of sole, salmon or pike with butter sauce



White pudding with truffles or apples



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