

Château de la Genaiserie

Anjou Blanc 2006

● **Château de la Genaiserie - AOC Anjou Blanc 2006 (100% Chenin)**



Vinification

Harvested manually, selected for its capacity to produce lively, crisp wines. Light skin contact before pressing. Temperature controlled during vinification, followed by a short period of barrel maturing on fine lees. Light filtration before bottling.

Tasting Note

Bright yellow in color. Dominating notes of linden and citrus flowers. Lively and mouthfilling with attractive fruit aromas that linger on the finish. Aging potential: 2 to 3 years. Nice match with fish in sauce, white meats and cheeses.



Appellation	:	AOC Anjou Blanc
Vintage	:	2006
Grape Variety	:	100 % Chenin
Soil	:	Argilo-sableux sur sous-sol calcaire
Plantation Density	:	1800 vines / acre 4500 vines / hectare
Alcohol	:	12.5 % Vol

Château de la Genaiserie

Anjou Blanc 2008

● **Château de la Genaiserie - AOC Anjou Blanc 2008 (100% Chenin)**

Vinification

Grapes are monitored for phenolic ripeness. A third of the crop is fermented using whole berry carbonic maceration resulting in optimum extraction of primary aromas. The remaining part of the crop is vinified traditionally.

Tasting Note

Hachette Wine Guide 2010 Page 937: “ Light yellow with green reflect. Intense notes of white flowers. Very fresh and mouthfilling with attractive fruit aromas. Long finish. To be kept for 3 to 5 years. Nice match with fish in sauce, white meats and cheeses...”



Vintage 2008 – Selected by Wine Guide Hachette 2010 ★★



Appellation	:	AOC Anjou Blanc
Vintage	:	2008
Grape Variety	:	100 % Chenin
Soil	:	Argilo-sableux sur sous-sol calcaire
Plantation Density	:	1800 vines / acre 4500 vines / hectare
Alcohol	:	12 % Vol