

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