

Château de la Genaiserie

Anjou Blanc 2008

● **Château de la Genaiserie - AOC Anjou Blanc (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