



Famille Vaillant
LES GRANDES VIGNES

Vin de France

- La Varenne du Poirier 2022.

Variety

- Chenin (100%), 25 years old vines on average.

Terroir

- Black shale covering 2/3 of the area, hillside vineyards on the edge of the Arcison (tributary of the Layon).

Yield

- 28 hectoliters/hectares.

Wine making

- Low pressure pneumatic pressing.
- Gentle 12-hour clarification with recovery of light sediments
- Put in 400L oak barrels for alcoholic and malo-lactic fermentations.
- Matured in barrels for 9 months.

Service

- Serve at 8°C.
- Food pairing: accompanies Loire fish in sauce, white meat with cream and cheese.

Analyses

- **Alcohol** : 12.78 %Vol // **Total acidity** : 4.87 gr / l //
So2 total : <7 mg/l // **Residual sugars** : 0.5 g/l

La Varenne du Poirier



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