

## `Wally` Chenin Blanc VdP du Val de Loire 2015

Loire, France



### PRODUCER

Les Caves de la Loire is a co-op located in Brissac-Quincé, south of Angers. It was established in 1951 and has 160 growers and 1,600 hectares of vineyards, the majority of them located in Anjou. Its winemaking facilities are overseen by technical director, Agnès Bardet, who has been working with the growers and their vineyards for many years. The harvest is coordinated by Frederic Moreau, who liaises with each grower and offers technical advice all year long. Les Caves de la Loire is certified AgriConfiance et Démarche Vignerons En Développement Durable. AgriConfiance ensures traceability from grape to bottle and adheres to AFNOR's (Association French Normalization Organization Regulation) sustainable practices.

### VINEYARDS

The grapes were sourced from the Anjou area in the Loire Valley, just south of the city of Angers. The vineyards are planted on Sologne clay.

### VINTAGE

Winter during 2015 was mild. Until the end of February, winter rainfall was higher than average, helping to build up a good reserve of water in the soils and subsoils ready for spring. The growth cycle kicked in slightly late, but mild temperatures from the 8th April onwards quickly made up for any delay. Flowering started in the first half of June. Conditions were good, with temperatures slightly higher than average and little rainfall. Harvest began mid-way through September.

### VINIFICATION

The grapes are pressed using a pneumatic press. After 10 hours, the must is racked and is left on its fine lees at 8°C. Fermentation takes place in stainless steel tanks at 16°C where afterwards, it matures in tanks at 12°C.

### TASTING NOTES

This Chenin Blanc offers fresh peach and citrus fruit coupled with fresh hazelnut notes on the nose. On the palate, it is bright and has a lovely texture with a moreish finish.

### AWARDS

Sommelier Wine Awards 2016, Silver

Grape Varieties	<b>100% Chenin Blanc</b>
Winemaker	<b>Frederic Moreau</b>
Closure	<b>Screwcap</b>
ABV	<b>11.5%</b>
Residual Sugar	<b>3g/L</b>
Acidity	<b>5.09g/L</b>
Wine pH	<b>3.12</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>