



CHENIN BLANC

Indication Géographique Protégée

CHARLES DUPUY

Le Pont Vigneau

Grape-variety :	100% Chenin Blanc
Appellation :	IGP - Val de Loire
Age of the vines :	10 to 15 years.
Soil :	Clay and sand
Yield :	50 to 65 hl/ha.
Vinification :	Grape harvests by sort out successive with research of sur-maturation. Wine making in white a: slow and soft pressing, débourage statics, fermentation alcoholic, blocking of residual sugars, avoided malolactic fermentation.
Alcohol content :	12°
Total acidity :	5g/l to 6g/l
Residual sugars :	1 to 3g/l
Tasting notes :	Light and bright lemon yellow color. Soft, subtle mineral notes are wrapped up in aromatics of melon and citrus. Tropical fruit, citrus and spice aromas and flavors, with vibrant acidity and minerality.
Serving temperature :	8 to 10 °C.
Food Pairings :	With shellfish and fishes, and, more particularly; those of the Loire river such pikes, eel, pikeperch or salmon.
Ageing potential :	2 - 4 years

