

| <i>Code</i>                | <i>Producer</i> | <i>Country</i> | <i>Region</i>       |
|----------------------------|-----------------|----------------|---------------------|
| MAZCRENV                   | Les Mazelles    | France         | Loire               |
| <i>Varieties</i>           | <i>ABV</i>      | <i>Oak</i>     | <i>Capsule Type</i> |
| 80% Chenin, 20% Chardonnay | 13%             | No             | Cork                |



## *Background & Sustainability*

The estate is situated in the Cher Valley, a tributary of the river Loire, in the village of Thésée, also called Thésée la Romaine, because it has ruins from the 2nd century Gallo-Roman age. At this time, Thésée was located on one of the main trade routes halfway between Tours and Bourges and was relatively prosperous. Clay limestone rich soils found on the river Cher's right bank, called "perruches". They also own 5 hectares of certified organic vines.

Cédric Allion owner/winemaker leads the small, but busy estate following rigorous sustainable practices within the vineyard and winery including the use of eco-responsible products to promote biodiversity; such as using micro-organisms to rapidly increase the humus content in soil and thus fertility. Water, fuel and energy is used as efficiently and with little impact on the surrounding environment.

## *Winemaking*

Fruit is hand picked before gently pressed for the first run of juice. Low temperature fermentation follows to preserve the aromas and freshness of the fruit before being bottled for second fermentation as per the traditional method. Disgorgement occurs after 18-24 months of maturation.

## *Tasting & Pairing*

Pale with green hints, accompanied by an effervescence on the palate. Elegant fruit and honeysuckle on the nose, very gentle and delicate.

Would make a lovely aperitif or served with light salads, sushi and canapés.

## *Extra Information*

Vegetarian, Vegan