

<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

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".

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.

Sustainability & Extra Information

Vegan friendly