

Domaine du Matin Calme Anjou "Rhyolites du Cahier" dry white 2022



Product price:

€114.00

Product features:

Area: LOIRE

Winemaker: Anne-Laura AULON & Victor ROBION

Vintage: 2022

Appellation: Anjou

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: chenin

Product short description:

A 100% chenin from a terroir of rhyolites, a magmatic rock rich in silica. A very pleasant surprise during the "discovery" tasting in early 2024, we immediately selected and supplied it along with the other parcel cuvée from the Domaine!

Product description:

PRESENTATION OF DOMAINE DU MATIN CALME
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine:

This cuvée comes from a terroir of rhyolites, a magmatic rock rich in silica. On the label,

complementary to the two other parcel cuvées, "Rhyolites" is represented by the trigrams of Earth. It symbolizes simplicity and generosity.

Grape variety: 100% Chenin

Terroir: Rhyolites, quartz, and phtanites

Harvest: Manual. Cuvée from the parcel, lieu-dit Le Cahier

Vinification: Fermentation with indigenous yeasts. 12 months of aging on fine lees in tank. Cuvée unfiltered.

Sensory discovery: Very nice canary yellow color with a hint of green gold and great brightness. The nose presents a lovely complexity of ripe fresh white fruits and a hint of cooking (peach, apricot) followed by a slight note of honey. The palate is smooth and ample with a beautiful balance. The long finish is saline and particularly representative of its terroir.

Gourmet pairings: Goat cheeses as well as hard cheeses, white meats in sauces or stews.

Serving: 10-12°C

Aging potential: Perfect for quick consumption but will evolve nicely over the years.