

Domaine du Matin Calme Anjou "Rhyolites du Cahier" dry white 2023



Product price:

€108.00

Product features:

Area: LOIRE

Winemaker: Anne-Laura AULON & Victor ROBION

Vintage: 2023

Appellation: Anjou

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: chenin

Product short description:

A cuvée 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 sourced it along with the other cuvée from the Domaine!

Product description:

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

Domaine du Matin Calme Anjou "Rhyolites du Cahier" dry white 2023

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 cuvées from specific plots, "Rhyolites" is represented by the trigram of

the Earth. It symbolizes simplicity and generosity.

Grape variety: 100% Chenin

Terroir: Rhyolites, quartz, and phtanites

Harvest: Manual. Cuvée from a specific plot, lieu-dit Le Cahier

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

Sensory discovery: Very nice pale 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 small note of honey. The palate is smooth and ample with a beautiful balance. The long finish is saline and particularly representative of its terroir.

Food 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.