



Wijnfiche

Domaine des Troitières – Clair de Lune | Anjou Chenin France (LOIRE) – 2022

Domain

Domaine des Troitières

Founded in 1890, Domaine des Troitières is still one of the gems in Anjou and Val-du-Layon. Their entire vineyard (115 hectares) is AOC classified. Initially most of the vineyard was planted with Chenin Blanc. However, after the Phylloxere crisis, the vine growers decided to work with grafted vines and diversify the range. Gamay, Grolleau, Pineau d'Aunis and Cabernet varieties made their appearance. Since 1985, the estate has been owned by the Gourdon family. They provided modernisation of the infrastructure to produce high quality wines to contemporary standards. Domaine des Troitières is also member of Vignerons Lauréats du Concours Général Agricole de Paris and its production techniques meet sustainable farming standards such as Terra Vitis and Haute Valeur Environnementale (HVE).

Vinification

Sand and clay soils. Total surface area of 8 hectare planted with 45-year old vines. Production volume is 35 Hl per hectare. Traditional vinification with maturing on the lees for 6 months.

Taste

Yellow color with golden reflections. Combination of floral aromas with honey and apricot. Pleasant and fatty mouthfeel. Same aromas on the palate. A white wine with great length.

Food pairing

Fish - salmon | Quiche | Scallops | Pork - roasted | Cheese - Parmigiano | Cheese - Comté | Crustacea

General information

Type: White wine

Grape varieties: Chenin Blanc (100%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 7-10°C

Taste profile: Round smooth

