

DES VINS AUTHENTIQUES ET DANS LE VENT

RADICALEMENT BLANC

2022 ANJOU

Un joli vin de Chenin blanc élaboré et mis en bouteille par LES VIGNES DU FRESCHE de Daniel Craker & Marc Houtir La Pommeraye-49620

Produit de France · Contient des sulfites (très peu)

12 % vol.



75 cl.

Lot2301

Name Radicalement blanc

Vintage 2022

Appellation AOC Anjou

Blend Chenin blanc

The Vines Our 27 hectares of vines are all situated on a plateau 93m above sea level, south of

the river Loire. They are planted on sandy clay soils with outcrops of black slate. The

vines have been farmed organically since 2000.

Vinification & ageing We hand-harvest the whole vineyard and use only natural yeasts for fermentation. The

harvest for the Chenin began in the very first week of September. The grapes were slowly pressed as whole bunches in our pneumatic press and the must was racked from the vats the following day. Fermentation lasted from two weeks to a month and the wine remained on all its lees until January, when it was racked and lightly filtered

before bottling with the addition of 2g/hl of sulphur.

Vintage description 2022 was an extremely hot and exceptionally dry year which tested the resistance of

our vines to the full. Thanks to the mulching of cover crops, a deep root system and a few drops of rain just prior to harvest, our vines produced some wonderful and perfectly ripe grapes in reasonable quantities. The vine is an amazing plant!

Alcohol / vol. 12%

Sulphur Only a small amount used. No other additive is used at any time.

Dry materialsUltra-light Burgundy bottles, DIAM3 corks, label, back label, neck label, no capsules.

Total production 10,000 bottles