Château de Plaisance Ronceray Blanc, AOP Anjou [Organic & Biodynamic] 2022

FPL0022022

Château de Plaisance

— Loire, France

This is again Anjou Blanc but this time from a variety of old-vine plots (35-50-year-old) around the winery. The wine follows a similar winemaking path to the Anjou Blanc above but is partially aged in barrel for 12 months. Significantly older vines and a barrel influence immediately suggest more richness but that's not the over-riding impression in the glass! Ronceray is more concentrated and it's way 'tighter', leaner in its initial feel and literally shimmering with tension. It's an exciting and quite delicious drink right now but there's surely an incredible story to unfold here over the next few years as well. Beautiful, serious wine.

Production

Indiginous yeasts, 30% of the wine is aged in Burgundy barrels for 12 months.

Tasting note

The oak influence adds subtle power to accompany the bright citrus fruits and razor sharp acidity.

Food Match

Smoked salmon, or, of if you're feeling flush some lobster tails

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
AOP Anjou

Grape Varieties:
Chenin Blanc 100%

Suitable for:
Vegan