Château de Plaisance Chenin, VDF [Organic & Biodynamic] 2023

FPL0012023

Château de Plaisance

— Loire, France

This is from a variety of parcels on the 'Butte de Chaume', predominantly from younger (10-12-year-old) vines and predominantly from schist soils. The depth and luxurious texture from these vines is absolutely astonishing and seems all the more remarkable when you know that the wine is fermented and aged only in stainless steel. Harvesting is in small boxes and the grapes are cooled before a long, slow (4.5hrs) pressing in the cool room. Wild yeast ferment, partial Malo. Even at this 'entry level' and despite all the richness on show, this wine is beautifully precise and has exciting, bright, engaging acidity at the finish. It's probably about twice the price of 'yer average' Anjou Blanc... which makes it quite outstanding value!

Production

Partial malolactic fermentation with 11 months in stainless steel.

Tasting note

Textural and precise with wonderfully balanced fruit and acidity.

Food Match

Don't over-think this one, it's been made to be approachable, versatile and easy to enjoy

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
Vin De France

Grape Varieties:
Chenin Blanc 100%

Suitable for:
Vegan