

CHÂTEAU DE LA GUIMONNIÈRE

Anjou Blanc

VIGNOBLES
ALAIN CHATEAU



THE ESTATE:

Established in the 15th century, the vines of Château de la Guimonière are gathered on the hillsides of the Layon à Chaume in the town of Rochefort sur Loire. The adjoining castle was built in 1487. The vineyard spans an area of 19 hectares, of which 16 hectares are planted with white varieties, and the remaining 3 hectares with red varieties.
Owner: M. Alain Château
Oenologue: M. Denis Dubourdieu

THE VINEYARD:

Surface Area: 16 hectares (planted exclusively for white wine)
Soils: Silica, shale, and sandstone which has excellent filtration without loss of heat
Grape Varietal: 100% Chenin Blanc
Average Age of Vines: 20 years

VINIFICATION:

Annual Production: 40,000 bottles
Harvest: Manual with several successive pickings
Type of Tanks: Stainless steel for the beginning of fermentation
Vinification: Maceration of one third of the volume for 12 hours, gentle and very slow pressing. Slow fermentation in 400L oak barrels for 1-2 months
Aging: On fine lees, in 400L oak barrels for 4-6 months
Yield: 40 hl/ha

Awards:

- Concours Général Agricole 2007: Silver Medal
- Gilbert et Gaillard Guide 2009: 90/100
- Salon des Vins de Loire-Angers 2007: Gold Medal

Tasting Notes:

Color: Gold with green reflections

Nose: Aromas of yellow fruit (apricot, peach), honey, and freshly cut white flowers

Palate: Ample and suave on the attack, with notes of acacia and almond; it conserves a remarkable freshness

