

LE PAS SAINT MARTIN

Vigneron de Loire

« BON BEC » 2017

AOP ANJOU BLANC



Soil : Anjou gravels on shale weathering

Grape variety : 100 % Chenin Blanc

Yield : 25 hl/ha

Vinification : Hand picked harvest

Cold static clarification

Alcoholic fermentation at 18-20 C°

No malo-lactic fermentation

Alcool 11%vol, residual sugar : 50 g/L

Bottled in february 2018

Organic wine, controlled by Ecocert.

Le Pas Saint Martin
38 rue du Puy Notre Dame
49700 Doué-la-Fontaine
0033-(0)2 41 67 26 53
domaine@lepassaintmartin.fr

www.lepassaintmartin.fr

