

LE PAS SAINT MARTIN

Vigneron de Loire

AOP ANJOU BLANC

« LE VENT DANS LES SAULES » 2023



Soil : Anjou gravels on shale weathering

Grape variety : 100 % Chenin Blanc

Yield : 60 hl/ha

Vinification : Hand picked harvest
Cold static clarification
Alcoholic fermentation at 18-20 C°
Partial malo-lactique fermentation

Bottled in february 2024

Organic wine, controlled by Ecocert.

Tasting : fruity dry white wine, well balanced
between fat and acidity

Food match : seafood

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

