



Château de Plaisance, Anjou Blanc, Ronceray, Rochefort-Sur-Loire, Anjou-Saumur, Loire, France, 2023



Product code: 5699

PRODUCER PROFILE

The Château de Plaisance is located on the 'Butte de Chaume', one of the most beautiful and only 1er Cru classified terroir of Anjou!

The vineyard has been run organically and biodynamically since 1995. Though the soils of Chaume are known for their beautiful sweet wines, Guy Rochais was the first to create a dry white: the famous 'Chaume sec de Guy Rochais'. His creation in fact earned him a penalty fine for non-compliance with the AOC body, hence he's since renamed this dry white 'The insolent'. After 60 years at the helm of Château de Plaisance, the Rochais family have now sold the estate to a young winemaker, Vanessa Cherruau. Born and trained in Angers, she has learnt her winemaking skills both in France and abroad. Vanessa's first visit to the terroirs of the Château de Plaisance was literally 'love at first sight' and in 2019 her very first vintage at Chateau de Plaisance was released!

VITICULTURE

Ronceay is the name given to the dry whites created in the Chaume Premier cru and Quarts de Chaume grand cru appellation, in tribute to the abbesses of the Ronceay abbey, owners of the vines in the 11th century. Soils of schale, spilite, sandstone.

WINEMAKING

Manual harvest into boxes. There is a slow cold pressing and then a fermentation with indigenous yeasts, 30% in Burgundy barrels and partial malolactic fermentation. Partially aged in barrels for 12 months.

TASTING NOTE

100% dry Chenin from the Butte de Chaume. It is a full-bodied and incisive wine, with great minerality. Crunchy and with a saline finish.

FOOD MATCHING

To be enjoyed on its own, with a ceviche, sea bass tartare or citrus marinated poultry

TECHNICAL DETAILS

Varieties:

Chenin Blanc 100%

Features:

Producer works organically

ABV: 12%

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

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