



TERRE DE HAUT

ANJOU BLANC



GRAPE VARIETY

Chenin 100%

TERROIR

50% Sandy-Clay
50% Schist-Sandstone

WINEMAKING

Manual harvest.

Skin maceration then light pressing.

Careful settling.

Alcoholic fermentation in a tank and strict control of temperature.
Maturation in a tank with a re-suspension of the lees over several months.

TASTING

Served between 7°C and 8°C (45°F and 46°F).

FOOD AND WINE PAIRINGS

Terre de Haut will be enjoyed with shellfish and raw fish with lemon.



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