

## Domaine de la Bergerie Anjou Blanc Sous La Tonnelle

### ABOUT THE ESTATE

- Domaine de la Bergerie is a fourth-generation family estate founded in Anjou in 1961.
- The estate sits on the eastern end of the Armorican Massif, which provides the schist bedrock their varied plots rest upon.
- The 36 hectares under vine are certified organic, adhering to Bergerie's high standards of excellence.
- Chenin Blanc is the focus, though other varieties are grown, including Cabernet Franc, Cabernet Sauvignon, and Grolleau.
- The style of the wines is modern, but not overly polished, as each cuvée is allowed to show its terroir, honoring this captivating appellation.

### APPELLATION

Anjou

### SUB-REGION

Anjou-Saumur

### GRAPE VARIETY

100% Chenin Blanc

### FARMING

Sustainable (HVE3), Organic (Ecocert)

### SOIL

Sand and gravel on a base of schist

### VINEYARDS & VITICULTURE

From a southeast-facing parcel located within the Coteaux de Layon appellation. Ground coverage alternates yearly between grass and herbs every other row for the health of the vines and nutrients.

### HARVEST & VINIFICATION

Grapes are hand-harvested and pressed whole cluster to protect the grapes and act as a natural filter. Native yeast. Débourbage (natural settling of must) followed by native yeast fermentation (with malolactic fermentation) in stainless steel. Aged on the lees in stainless steel for six months.

### ALCOHOL BY VOLUME

13.0

### PACK SIZE

12x750mL

