

Week of 07-17-07

White Bag Clues: **Serve in a White Stem**

Grape -

- One of the most versatile wine grapes.
- Due to high acid levels of this grape they age very well.
- Resistant to many diseases, vine vigor and the tendency to early bud break suit this grape to warmer climates.
- After three or four years of growth the vines tend to overproduce.
- The grapes are susceptible to bunch rot and sun burn.
- Due to this grape's tendency toward noble rot it is often used as in late-harvest dessert wine.
- This grape helped fuel the wine revolution in the US during the early 70s and was the best selling wine grape during that time.
- Known by the name Pineau de la Loire in its native land.

Where is it from?

- Wines were popular in this region since the 6th century.
- This grape produces some of the best wines in this region.
- This area typically produces wines with quince and apple characteristics.
- François Rabelais was keen on this growing region and grape and even mentioned it in his writings.

Producer –

- This Castle is located in Anjou on the commune of Saint-Aubin-of-Luigné (the Maine-and-Loire) at the north of the famous Thatch hamlet, built at the top of a slope which dominates the famous river of the Tailboard, only distant of a few hundred meters.

Answer – Chateau de La Roulerie 2005 Anjou Chenin Blanc

Château de Tà Roulerie

ANJOU BLANC
CHENIN SEC

Localisation :

Au centre de la région du Layon, sur un coteau argilo-siliceux.
Magnifique exposition sud / sud-ouest.

In the heart of layon region, on a siliceous slope with a magnificent south-south west exposure.



Cépage :
Chenin 100%

Terroir :
Schiste & phtanite.

Passionnément
Terroir

Vinification :

Après une vendange manuelle issue de deux tris, vinification en fûts de chêne de 400 litres, agés de 2 à 4 ans durant 20 jours. Vieillesse sur lies fines pendant 4 à 6 mois avec batonnage hebdomadaire. Mise en bouteille en septembre.

Following a hand-picked harvest of two separate pickings, the wine is vinified in 2 to 4 years old 400 litre casks for 20 days and then aged on the lees for 4 to 6 months with weekly stirring of the lees in barrels. Bottling in september.

Dégustation :

Robe jaune aux reflets brillants. Nez à dominante de fleur blanche.
Très bel équilibre gustatif autour d'une attaque ronde et soyeuse.
Aucune acidité nettement perceptible. La complexité aromatique s'exprime sur des fruits exotiques et agrumes. Persistance très longue.

A yellow colour with brilliant hints. The perception of the intensity is powerful striking and fresh. The bouquet is dominated by Fleurs Blanches. There is a fine gustatory balance around a smooth and silky attack. There is no perception at all of acidity.

The aromatic complexity is expressed by exotic fruits. There is a long after-taste.

Consommation :

Harmonie classique avec les viandes blanches, poissons en sauce et crustacés.
Découvertes avec des plats relevés d'épices subtiles, safran ou curry, les cuisines exotiques, asiatiques ou au wok.

Traditionnaly accompagnies white meat, fish and shellfish. Try it with lightly spiced dishes (safran or curry), oriental dishes or with a wok.



GS
Germain-Saincrit
VIGNERONS