HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Anjou Les Ardoisieres, Château Prince

Usual Price	£23.99
Discount Price (inc. VAT)	£16.00
Code	PRIN160

Meaning Slate Quarries, this is a terrificly poised and elegant crisp Chenin. Zesty and fresh with great minerality

Tasting Notes:

Nose of peach, baked apple and fresh grapefruit, with rich minerals overtones. The palate is dry, complex and quite intense, showing citrus white fruits, lime leaf, slatey, mineral-like notes and a burst of peach. The finish goes on and on.



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Specification	
Vinification	Hand picked and sorted, with the grapes cooled then pressed to obtain the best juice. Fermented in tank at a cool temperature, with full malolactic then bottled.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Anjou
Type	White Wine
Grapes	Chenin Blanc
Genres	Organic
Vintage	2019
Style	dry
Body	Elegant, crisp and delicate
Producer	Chateau Prince
Producer Overview	Château Princé, certified organic since 2015 by Ecocert, is a benchmark of the AOC Coteaux De L'Aubance, Anjou Villages Brissac and Anjou Blanc. Régis Vincenot's first acquisition in 2002, this estate is located at the gates of the Angers capital, in the town of Saint-Melaine-sur-Aubance. The property's vines form an exceptional islet on a shale hill overlooking the Aubance River. The top of the hill presents soils where slate dominates. These "hot" lands are planted in chenin to create dry or sweet white wines with a strong personality. Cabernet Franc, a more water-hungry grape, is planted on the slopes allowing optimal maturity for the production of dense and deep reds.
Closure Type	Cork
Food Matches	river fish such as trout, grilled salmon, scallops and even grilled white meats or free-range chicken.