



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Anjou Blanc 'Quarts' dry

2020

01

Provenance:

Quarts-de-Chaume, Anjou,
Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Seafood like blue lobster, veal
sweetbread with truffles, or salty
cheese like a Parmigiano

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Coming from a terroir producing world-renowned sweet wines, the Quarts-de-Chaume Grand Cru appellation area also gives birth to great dry wines. The Quarts cuvée comes from the so-called single-plot on the Quarts-de-Chaume hillside. Growing on pure schistes, the vines give birth to a straight and vertical dry wine, supported by a singular and elegant bitterness.



Vinification:

Using indigenous yeasts the wine is aged for 22 months on total lees. In demi-muids and barrels (9-year old on average). Then a slight filtration is done on kieselgur diatomite.



Tasting Notes:

Opens with a deep and intense yet pure, refined and elegant, noble and aromatic bouquet of perfectly ripe and concentrated stone fruits, jelly fruits, lemons, grapefruits, salts and crystalline rocks. Crystalline and fresh on the elegant palate, this is a full-bodied, intense, dense and extract-sweet yet also refined and stimulating Chenin with noble citrus fruit bitters and fine tannins on the long, tight and intense finish. This is reduced power paired with finesse and elegance. Far too young to be served at this stage, this is a promising. 98 points, Stephan Reinhardt, WA. (2019)



Soil Type:

Loamy clay on sandstones



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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