



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Anjou Blanc 'Ronceray'

2020

01

Provenance:

Quarts-de-Chaume, Anjou,
Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Fatty fish, and is particularly
suitable for pink meats such as
veal

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Coming from a terroir producing world-renowned sweet wines, the Quarts-de-Chaume Grand Cru and Chaume 1^{er} cru appellations also give birth to great dry wines. The Ronceray cuvée refers to the Abbey of the same name, which used to own the Chaume vineyard from the 11th century. The complex geology of this terroir creates a mineral and powerful cuvée, with long ageing potential.



Vinification:

Using indigenous yeasts the wine is aged for 13 months on total lees. In tanks, demi-muids and barrels (5-year old on average). Then a slight filtration is done on kieselgur diatomite.



Tasting Notes:

It is a complex wine, resulting from the blend of our plots on the rump of Quarts-de-Chaume. A terroir with complex geology, the marriage of shales and pudding sandstones gives this cuvée a sharp minerality and a floral and fruity richness. A fine bitterness, signature of this terroir, brings complexity and length on the palate. Drink now with 35 minutes decanting at cellar temperatures or cellar up until 2027+.



Soil Type:

Loamy clay on schists and sandstones



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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