

DOMAINE BELARGUS Anjou Blanc 'Roueres' dry 2020

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Provenance: Quarts-de-Chaume, Anjou, Loire Valley **Grape Variety:** 100% Chenin Blanc

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Pairing: Moorish dishes like tajine, strong meats like game, and dry cheeses like an old Comté

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Serving: Temperature: 10°C



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Vineyard Cultivation:

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



Vinification:

Using indigeneous yeasts the wine is aged for 22 months on total lees. In demi-muids and barrels (5-year old on average). Then a slight filtration is done on kieselgur diatomite



Tasting Notes:

Opens with a deep, intense and rich yet immediately also crystalline, fresh and concentrated bouquet of ripe and warm fruits intertwined with refreshing and piquant grapefruit and smoked speck aromas. The introduction on the palate is crystalline and full of vibrant minerality, purity and fine tannins, whereas the fruit is more lean and bitter, intertwined with tannins, heroic acidity and salts. The finish is still tight and reminiscent of candied lemons and a tequila-like salt and lemon mix. The 2019 Rouères is much less Dionysian at this early stage but Appollinese.96 pts, Stephan Reinhardt, WA. (2019)



Soil Type: Loamy clay on sandstones



Method: Organic and Biodynamic



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