



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Anjou 'Bonnes Blanches'

2020

01

Provenance:

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:

Through a unique collection of grands crus, single-plots and monopoles, Domaine Belargus explores Anjou through all its micro-climates, using Chenin as its sole instrument. All harvesting was completed by hand in perfect conditions which allowed optimal management of the ripeness. The "Clos des Bonnes Blanches" is one of the emblematic plots located in Saint-Lambert du Lattay, cultivated as single-plot by generations of local winegrowers.



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:

The wine opens with an intense yet refined and schistous bouquet of crushed stones intermingled with notes of lemon oil. Silky and crystalline on the palate, this is a fresh and tensioned, very mineral yet very elegant and refined Chenin that reveals a complexity and terroir character that is worthy of a grand cru. Full-bodied, long and expressive, with fine tannins and lingering grip, the Bonnes Blanches is lifted by the crystalline and salty acidity and structured by its fine tannins and sur lie texture. This is an exceptional Bonnes Blanches. 96 points, Stephan Reinhardt, WA. (2018 review)



Soil Type:

Talc shales and small rocks of quartz.



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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