



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Anjou 'Le Veau'

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. "Le Veau" is one of the three plots originally listed in the decree creating the Quarts-de-Chaume appellation.



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:

This unique wine opens mind-blowingly intense, rich and complex and immediately asks for our time in order to explore all its depths and to follow the developments in the glass. On the palate, this full-bodied and rich yet perfectly balanced and elegant Chenin promptly reveals great finesse and minerality before the fruits come through and cover the palate with an almost oily texture; the spectacularly long finish, carried by crystalline acidity, cuts through this richness to leave the palate with a powerful, intense and aromatic as well as persistently salty aftertaste. 97 points. Stephen Reinhardt. (2019)



Soil Type:

Thin soils on flush schist area.



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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