



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Quarts de Chaumes Grand Cru 'Quarts' sweet 2018

01

Provenance:

Quarts-de-Chaume, Anjou,
Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Desserts such as Tarte Tatin,
lemon meringue, or apricot pie,
or with blue cheeses.

04

Serving:

Temperature: 8-10°C



Vineyard Cultivation:

"Les Quarts is the original plot that gave its name to the Quarts-de-Chaume appellation. In exceptional vintages only, we perpetuate the tradition and produce a sweet wine from this legendary plot. The magic the Quarts-de-Chaume terroir (sunny South-facing hillside, exposed to the morning mists of the Layon river and aerated by constant winds) then operates resulting in a botrytis of rare concentration.



Vinification:

Using indigenous yeasts the wine is then aged on total lees for 22 months in oak barrels, around 3 years-old oak. No fining, with slight filtration.



Tasting Notes:

Amber-orange colored, the nose is deep, intense and concentrated, very complex and elegant, with spicy and balsamic apricot notes, nougat and porcini aromas as well as flinty-mineral notes and associations of crispy ham hock. Round, smooth and sweet but with great finesse and elegance, this is a rich yet almost weightless and perfectly balanced liqueux that develops a vertical, highly stimulating and filigreed structure that leads to a long, crisp and frisky piquancy and salty finesse making it extremely digestible.



Soil Type:

Loamy Clay on Schist



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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