



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Quarts de Chaumes Grand Cru 'Roueres' 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 Rouères" is one of the three plots originally listed in the decree creating the Quarts-de-Chaume appellation. The Belargus plot covers nearly 3ha of the area, exposed on the South-Eastern slope of the rump of Quarts-de-Chaume. In exceptional vintages only, they perpetuate the tradition and produce a sweet wine from this single 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:

Roueres opens with a highly intense and concentrated yet refined, elegant and slightly flinty apricot and stewed strawberry aroma on the nose. Sweet, round and intense on the palate, with fine acidity, delicate botrytis and wholemeal bread notes on the palate, this is a rich yet finessed and elegant QDC with fine bitters and tannins on the tight yet pleasant finish.



Soil Type:

pudding Sandstone



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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