

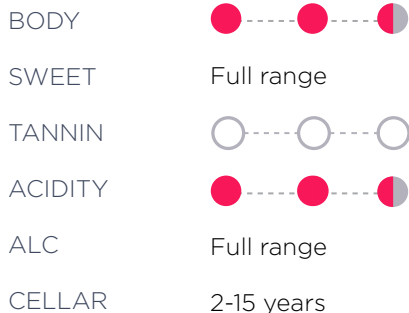
CHENIN BLANC










VIBRANT, QUIRKY, AND FUN

Chenin Blanc is a must try for those who like aromatic whites and are looking for something new.

KEY FLAVOURS



-  ----- Apple
-  ----- Quince
-  ----- Chamomile
-  ----- Citrus
-  ----- Peach
-  ----- Honeycomb
-  ----- Wool

KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.



HISTORY

Chenin Blanc has a long history of being delicious. It originated in France's Loire Valley back in the 9th century and was named after Mont Chenin. It's been grown in France ever since but has slowly made its way around the globe. It was brought to South Africa in the 17th century, where it is known as Steen. It's also been planted in several other countries, including New Zealand, with each one putting their own twist on this classic varietal.

DESCRIPTION

Almost always bottled by itself, Chenin Blanc is crisp and refreshing with a healthy dose of fruit. It keeps you on your toes with its floral and earthy undertones. You can hold onto the best examples for decades or drink them while they're still young and vibrant.

BUYING GUIDE

Is it dry or sweet?

Good question! To get an inkling take a look at the alcohol. If it's a bit lower, say, 12.5% or below, chances are it's got a touch of sweetness. If it's a bit higher, say 13% and up, it'll be on the dryer side.

You can also let the region be your guide...

Certain wine regions are known for making a particular type of Chenin Blanc. If you see these places on the label, it can help narrow down the type of wine you're getting.

- Crémant de Loire – Bubbly and Fun
- Savennières – Dry and Earthy
- Vouvray – Off-Dry and Fresh
- Quarts de Chaume – Sweet and Balanced
- South Africa – Dry and Vibrant

Chenin Blanc is similar to...

Aromatic white varieties that also come in a range of sweetness levels, such as Pinot Gris and Riesling. This makes Chenin Blanc a favourite at dinner parties because you can pair a different style with every course!



WHERE IN THE WORLD

France (Loire Valley, Vouvray,
Savennières, & Quarts de Chaume)
South Africa, New Zealand,
Australia, USA



FOOD PAIRING

Roasted Chicken
BBQ Duck and Pork
Fish
Soft Cheeses