

Domaine de la Bergerie Anjou Blanc Les Pierres Girard

ABOUT THE ESTATE

- Domaine de la Bergerie is a fourth-generation family estate founded in Anjou in 1961.
- The estate sits on the eastern end of the Armorican Massif, which provides the schist bedrock their varied plots rest upon.
- The 36 hectares under vine are certified organic, adhering to Bergerie's high standards of excellence.
- Chenin Blanc is the focus, though other varieties are grown, including Cabernet Franc, Cabernet Sauvignon, and Grolleau.
- The style of the wines is modern, but not overly polished, as each cuvée is allowed to show its terroir, honoring this captivating appellation.

APPELLATION

Anjou

SUB-REGION

Anjou-Saumur

GRAPE VARIETY

100% Chenin Blanc

FARMING

Sustainable (HVE3), Organic (Ecocert)

SOIL

Schist and clay

VINEYARDS & VITICULTURE

A southeast-facing parcel located in Champ-sur-Layon. The fruit is from two parcels, all from Coteaux du Layon. Because it is vinified dry, the wine must be declassified as Anjou Blanc. Average age of the vines is 50+ years. Ground coverage alternates yearly between grass and herbs every other row for the health of the vines and nutrients.

HARVEST & VINIFICATION

Grapes are hand-harvested and pressed whole cluster to protect the grapes and act as a natural filter. Native yeast. Débourbage (natural settling of must) followed by fermentation (with malolactic fermentation) in 400 L barrel. Aged on the lees in used 400 L barrels for 12 months followed by two months in stainless steel before bottling.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL

