



EMPRISE ANJOU BLANC

SKU: FRECB

Emprise wines are made by Caves de la Loire, a co-operative winery founded in 1951 that today comprises 160 winegrowing families, farming almost 2,200 hectares of vines, the length and breadth France's famous Loire Valley. This allows the co-op to produce a wide range of classic wines from the Loire.

Emprise Anjou Blanc comes from the Anjou appellation, from vineyards grown on the slopes of the river Aubance, where it meets the Loire near the historic city of Angers.

This is made from Chenin Blanc grapes, gently pressed and then the must settled for a couple of hours. A long, cool, 2-month fermentation in stainless steel vats with temperature control followed, to preserve its bright fruit. 6 months maturation on lees before bottling enriched the palate.

The result is a medium-bodied, rounded white that offers up expressive honeydew melon and mirabelle plum fruit intensity, coupled with the apple character typical of Chenin Blanc, alongside the grape's signature lively acidity. A little bottle age adds honey complexity. Ideal with shellfish, seafood or goat's cheeses.

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