

BOA MOA

WHITE WINE, MENU PINEAU GRAPE, AOC TOURAINE

Characteristics: The grape is Arbois or Menu Pineau. Stemming from our old vines it confers a rich and ample structure, while keeping a freshness which makes it a real wine of gastronomy cuisine.

From our old vines of Arbois (also called Menu Pineau), this is matured for 12 months in barrels, which gives the wine a rich and full structure. It has a balancing freshness that makes it a great food wine. Aromas of honey, ripe peach and nectarine with elegant wood notes.

Soils and situation: South / southeast facing slopes, on deep chalky soils with clay top soil.

Area : 1,5 hectares of old 50-year-old vines.

Yield : 35 - 40 hl/ha.

Winemaking:

The berries are pressed in a pneumatic press. The juice is then left to clarify naturally for 48 hours at low temperature. Wild yeasts fermentation with lees stirring is carried out in oak barrels for 12 months.

Food matching: Wonderful with chicken in a cream sauce or with a goat cheese. Best drunk chilled.



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