LA SURRÉALISTE - 2021

This wine, shaped by nature and the almost magical interaction of successive grape selections affected by full botrytis, demonstrates the power of the Suronde terroir. It is the culmination of the Château's philosophy

AOP Quarts de Chaume Grand Cru
Loire Valley
100% Chenin Blanc
Vinification and aging in oak barrels
Residual sugar: 147 g/L

TERROIR:

60-year-old parcels "Les Varennes" and "Le Pigeonnier" on sandstone schist.
South-facing exposure, ventilated by the air currents from the Layon river.
5,000 vines/ha
Yield: 10 hl/ha

This cuvée is produced from the best soils of Chaume, exclusively in great years when noble rot develops harmoniously.

THE MAGIC OF THE WINE:

On the nose, the magic unfolds with aromas of roasted saffron pineapple and Tarte Tatin.

A fascinating, smooth, and rich entry on the palate, with complex notes of caramelized exotic fruits. The beautiful liqueur envelops the mouth, leading us to a fresh and balanced finish.

Delicate – Soft – Fruity – Velvety

FOOD PAIRINGS:

Cheese cake – Pan-seared foie gras – Duck breast

Alcohol: *12 %vol*
Volume: *50 cl*
Aging potential: *50 years*

Certified Organic (ECOCERT) – Made from DEMETER-certified grapes