

Château de  
Suronde  
a magical wine experience

## QUARTS DE CHAUME 2009



An exceptional vintage for sweet wines.  
A truly grand Quart de Chaume with typical mandarin flavours.  
Ranked 1st in the Revue des Vins de France, June 2010.  
Quart de Chaume vinified by **Guillaume MORDACQ**.

**Appellation** : PDO Quarts de Chaume Grand Cru

**Vineyard Location** : Loire Valley

**Grape Variety** : Chenin Blanc 100%

**Colour and Type** : Sweet white

**Vintage** : 2009

**Alcohol** : 12 % vol.

**Contents** : 50 cl

**Growing** : Organic Agriculture certification.

## TASTING

**Tasting notes** : Bouquet : Candied fruit and apricot. Quite light on the palate with a roasted and slightly woody finish. Intense sweetness and powerful acidity, making for an outstanding result.

**Serving suggestions** : Perfect as an aperitif, goes beautifully with foie gras, blue cheeses and fruit desserts. Serve chilled 10-12°C

**Ageing potential** : Can be enjoyed straight away or kept for at least 20 years.

## PRODUCTION

**Soils** : 40 to 50-year-old vines on sandstone shale soils. 5,000 vines per hectare, yields 15hl/hectare.

**Vine-growing** : Meticulous work (Guyot Simple pruning, bud removal, manual leaf stripping and green harvesting if necessary) to get balanced vine growth and botrytised grapes.

**Harvesting** : Harvested by hand after careful monitoring of noble rot growth. The bunches are selected on the vines.

**Winemaking** : Indigenous yeast. Fermented for 6 months in barrels without racking. Matured for 12 months in barrels.

Organic Agriculture certification (ECOCERT) - made with DEMETER-certified grapes

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