

# CHÂTEAU DE FESLES

« La Chapelle » Vieilles Vignes 2017

AOC ANJOU

Single Vineyard – GPS 47.264473, -0.470314



## ORIGIN

Loire Valley, France

## APPELLATION

Chenin Sec

## VINEYARD

Chenin Blanc vines from the parcel 'La Chapelle' are planted in schist and phanite soils

## BLEND

100% Chenin Blanc

## FARMING

Manual harvesting  
Sustainably farmed

## AGING

Aged in 2-4-year-old oak barrels for 1 month then on fine lees for 6 months with weekly stirrings

## TECHNICAL INFORMATION

13.5% Alc. |

## FOOD PAIRING

Fish, shellfish, and white

Château de Fesles' 2017 'La Chapelle' Vieilles Vignes Chenin Sec from Anjou begins with a nose that full of honey and almonds. This delicious combination is then further heightened by a palate that is crisp, refreshing, and full of mouthwatering complexity. This texture leads you to a lingering aftertaste that leaves you asking for another sip. Pair with fish, shellfish, and white meats.

These Chenin Blanc vines sit in a parcel of land called 'La Chappelle'. The soils are comprised of schist and phanite, dark-colored sedimentary rock that has a vein of quartz crystal running through. After the grapes are manually harvested, they are then aged in 2-4-year-old oak barrels for 1 month, and then are moved to stainless steel vats where they are further aged for 6 months on fine lees with weekly stirrings.

Constructed in 1070 atop one of the highest peaks in the Loire Valley, Château de Fesles has stood for over 950 hundred years. Monks were the first to grow vines along the chateau's hillside, and it wasn't until 1870, when it was bought the Bouvin family, that it began its journey to becoming one of the best-known estates in the appellation. For the past 12 years the current owners, the Helrich family, have continued the work that began almost a millennium ago, create the best possible cuvées the land has to offer.

## ACCOLADES

2017 Wine Enthusiast Magazine – 93 Points

*"A rich, honey and almond-flavored wine, this is deliciously ripe. The acidity and crisp apple fruits of this young wine are heightened by the taut, steely texture as well as the complex aftertaste. Drink now." -W.E.*

