



LES CLIMATS
Wine & Spirit Imports, Inc.



Leduc Frouin

AOC Anjou

La Seigneurie Blanc

COUNTRY

France

VARIETAL

Chenin Blanc

SOIL TYPE

Tolcose schist, gravel, clay

VINEYARD

Martigné Briand
30 year old vines

HARVEST

Harvested manually

VINIFICATION

Fermentation in both stainless steel & oak barrels
Aged 6-12 months

TASTING NOTES

This wine expresses the complexity of Chenin Blanc. Nose of soft stone fruit, apricot, quince and lemon tree blossoms with a hint of cinnamon. Ample but dry mouthfeel with fresh fruit and mineral notes with a crispy acidity on the finish.

ABOUT THE WINEMAKER

The family Leduc-Frouin has had the vineyard since 1873. Combining tradition and modernity, Antoine and Nathalie make every effort to offer you typical local wines, subtle and surprising. Passionate and strong in their experiments, they work rigorously with their vineyard of 30 hectares and practice manual harvests. The diversity of their soils allows them to perform divided into parcels winemaking that every year reveals the character of the wines. Wishing to preserve the heritage that has been entrusted, they work in the dimension of the sustainable agriculture "Terra Vitis".

