



LES CLIMATS
Wine & Spirit Imports, Inc.



Leduc Frouin

AOC Anjou

Vendanges du 23 Septembre 2022

COUNTRY

France

VARIETAL

Chenin Blanc

SOIL TYPE

Tolcose schist, sandstone terraces of American massif

VINEYARD

Martigné Briand

Coteaux du Layon Vineyard

“Les Champs Horreau”, Village de Sousigné

HARVEST

Manual harvest carried out exclusively on September 23rd 2022

VINIFICATION

Fermentation in stainless steel

Aged 12-18 months in concrete

TASTING NOTES

The wine offers tempting fruity aromas and a typical freshness with mineral touch. It is ample, smooth and elegant on the palate. The finish brings pleasant toasted hints. To be enjoyed chilled as an aperitif or during a meal, such as Pan-fried scallops, Armorican monkfish, chicken with mushrooms, grenadine of veal, aged cheeses.

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”.

