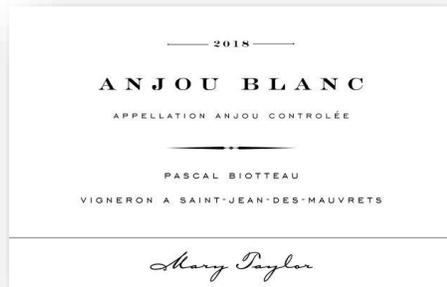


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Pascal Biotteau Anjou Blanc



Geographically, Anjou is divided into two dominant profiles, based on soil types. The first, known as “Anjou Blanc,” lies toward the west of the appellation, where chalky limestone soils impart a lighter, more energetic expression of Chenin. Then there’s “Anjou Noir,” referring to the dark volcanic schist soils of the easternmost edge of the Massif Armorican, where Chenin assumes a richer, more full-bodied character.

Sourced from vineyards that fall exactly along the border of Anjou’s two sub-regions, this gorgeously subtle expression from fourth-generation winemaker Pascal Biotteau comes from the village of Saint-Jean-de-Mauvrets, situated on the old Roman road from Angers to Poitiers. Combining the fresh acidity of the “Anjou Blanc” limestone with the flinty, mouth-coating richness of the “Anjou Noir,” this wine offers a beautiful composite picture of Anjou as a whole, with honeyed notes of apricot giving way to a tangy mineral finish.

Size: 750ml

Appellation: Anjou AOC

Soil Type: Slate, sandstone and carboniferous schists

Varieties: 100% Chenin Blanc

Age of Vines: 25 year average

Farming: Sustainable, HVE 3

Alcohol: 12%

Aging Details: Stainless steel

