



Thibaud Boudignon “à Françoise(e)” Anjou Blanc

This wine is cut like a diamond with clean lines, powerful fruit that is explosive. Long detailed finish that fans out with a touch of creaminess. Still evolving and reward the one who has patience. This regal Chenin Blanc is named in honor of Thibaud’s late mother Françoise.

VARIETIES: 100% Chenin Blanc

CLASSIFICATION: Anjou AOC

VINEYARDS: Vineyards in + around Anjou

SOILS: Shallow soils on grey schist, rhyolite (volcanic soil) and sand.

AVERAGE VINE AGE: 35 years

FARMING: Organic

VINIFICATION: Vinification in French + Austrian oak barrel (various volume), indigenous yeast fermentation. No malo-lactic fermentation

ELEVAGE / AGEING: Barrels of 350L + 700L volume for approximately 12 months.

