

Verthemis Wine Collection

CHÂTEAU DE LA GENAISERIE AOC Anjou blanc 2025



Appellation	AOC Anjou
Vintage	2025
Grape variety	100% Chenin
Soil	Argilo sableux sur schistes
Plantation density	4500 vines / hectare
Residual sugar	0 g/l
Alcohol	12 % vol.

❖ Vinification

Grapes are monitored for phenolic ripeness. A third of the crop is fermented using whole berry carbonic maceration resulting in optimum extraction of primary aromas. The remaining part of the crop is vinified traditionally.

❖ Tasting notes

Light yellow with green reflect. Intense notes of white flowers. Very fresh and mouth filling with attractive fruit aromas. Long finish. To be kept for 3 to 5 years. Nice match with fish in sauce, white meats and cheeses..."

❖ Packaging

Bottle "Anjou écusson"
Box of 6



INGREDIENTS - NUTRITION



100ml E = 295 kJ / 71 kCal