

# CHÂTEAUX DU BREUIL ET DE LA ROCHE COULEURS DU BREUIL ANJOU BLANC 'LES ROCHETTES'

Chenin Blanc, Chardonnay, Sauvignon Blanc and Gris. Brilliant with golden reflections. Expressive and delicate aromas of white flowers, citrus and peaches. Dry and crisp with flavors of citrus and fruit. Balanced. Saline note on the finish. Ideal as an aperitif, with shellfish, fish and goat cheese. Organic.

The grapes were grown in the village of Beaulieu-sur-Layon, Anjou, Loire Valley, France. The vines are 25+ years-old. The soil is green sandstone shale with red schist on a schisto-sandstone subsoil. Regenerative, Certified Organic farming. The philosophy in the cellar is to protect and retain the purity of the fruit with as minimal intervention as possible. They use only the *coeur du cuvée*, the heart of the first pressing, for their estate wines. At harvest, each vineyard is monitored carefully for the desired balance. The grapes are harvested by hand. Whole bunches are sorted first in the vineyard into small crates and then brought to the winery, where they are carefully washed and then sorted again by hand. Only the healthiest, best bunches are used. After crushing, alcoholic and malolactic fermentation take place in temperature-controlled stainless steel vats. Aged 6 months on the fine lees in stainless steel, and only the minimum amount of sulfur dioxide possible is used during *élevage* and at bottling.

In France's majestic Loire Valley lies Châteaux du Breuil et de la Roche, situated on the right bank of the Layon river near the village of Beaulieu-sur-Layon, 20 minutes south of Angers. Built in 1822, Le Breuil's vineyards are located on prime L'Anjou Noir vineyards: south-facing slopes of the Coteaux du Layon. The foundation of the winery lies in their superlative regenerative, certified-organic farming methods. The team has been working without the use of herbicides, pesticides or chemical fertilizers since 2007, receiving their organic certification from Ecocert in 2015. They are now exploring biodynamics, and they utilize native hedges, trees and low stone walls as natural windbreaks and as pathways for wildlife to enter the vineyards from the forest. The resulting soil health is remarkable—turning over the soil in the Breuil vineyard reveals a rich network of mycelia (fungal organisms), earthworms, insects, and native ground cover, such as wild onion, garlic, and clover, among many others. The *chai* (winery) was rebuilt in 2007 and outfitted with stainless steel tanks and temperature control, so that each parcel could be handled and vinified separately. Since 1822 the château has produced some of the best wines in the area. In 2006 it was bought by Michel Petitbois, who manages it today with the help of David Vigan, a world-class sommelier, who was born in Angers, and grew up in the tiny village of Valanjou, just a few kilometers south of Châteaux du Breuil.



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## Tasting Note:

CHÂTEAUX DU BREUIL ET DE LA ROCHE  
COULEURS DU BREUIL ANJOU  
BLANC 'LES ROCHETTES'

Chenin Blanc, Chardonnay, Sauvignon Blanc & Gris. Expressive & delicate aromas of white flowers, citrus & peaches; dry & crisp with flavors of citrus & fruit; balanced; saline note on the finish. Organic.

## Shelf Talker:

CHÂTEAUX DU BREUIL  
LES ROCHETTES  
COULEURS DU BREUIL  
ANJOU BLANC



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