

# Les Rangs de Pierre

*Intense, Subtle and Fruity*



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Half-Dry  
Silver "Ligers", Loire Wine Fair 2015

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Grape Variety: Chenin  
Type: White wine, long cellaring potential

*« Harvested and sorted by hand, the choicest Chenin grapes produce a robe which is translucent and golden. Its floral and licorice notes together with a citrus aroma support a fine fruity palate of honey and quince. »*

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## Food/Wine combinations

From aperitif through to dessert, it accompanies extremely well saucy fish dishes, soft cheeses and/or chocolate desserts. Particularly original when served with Saint Maure-type goat's cheese, it can also be savoured on its own. This is a wine which is also perfectly suited for an entire meal for those who wish to linger...

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## On the technical side

Harvest	The harvest is picked and sorted by hand at various intervals according to maturity of the fruit.
Wine-making and ageing	Straight after harvesting, the juice is gently extracted from the grape followed by a first fining before vat fermentation at low temperature. This process can last several weeks.
Soil	Clay and limestone.

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## A suggestion?

Try it with foie gras (duck paté), pan-seared scallops, goat's cheese, chocolate cake...