



# GRANITE

2024

Out in the vine, GRANITE is a biological wine 100% Chenin. It takes its forces in the shale, subtle rock that was used for the construction of the castle of Angers.

This dry white wine rises on your palate, until it is everywhere. Sharp but not nervous, it drifts in midwater, calm and elegant, and slowly disappears, leaving as a souvenir its mineral touch.

## TASTING NOTES

The nose carries notes of white flowers, peaches and a hint of walnut.

At the palate, you have a deep and round wine, that surprises by its volume and its precision. You find back the floral and peach notes, evolving into a long and mineral finish, with a great salinity.

FLORAL

MINERAL

ROUND

## DETAILS



### CULTURE

Biologic  
Hand Picking

### GRAPE VARIETY

100% Chenin



### VINTAGE

2024

### ALCOHOL

11%

### AGING

8 month  
Barrel

### AGING POTENTIAL

5 years



### AOC

Vin de France

### VINEYARD

Loire - Anjou  
Domaine du  
Verger



## WINE / FOOD PAIRING

Beans salad, sole fillet with  
lemon sauce, Valençay,  
Saint-Maure de Touraine

### T°C

12° / 13°

### AERATION

No

**RETURNABLE BOTTLES**  
**NO FILTERING**  
**INDIGENOUS YEAST**