



GRANITE

2025

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

2025

ALCOHOL

12%

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