



Le Haut de la Garde

Anjou Blanc

All the plots of the Haut de la Garde vineyard are located on a plateau between Rochefort sur Loire and Denée facing La Roche aux Moines and La Coulée de Serrant on the other side of the Loire.

The habitually slow onset of botrytis, gives hope each year of harvesting the grapes at phenolic maturity, which is when the best terroir expression is obtained in this dry Chenin. Depending on the year, we may either harvest each plot in several successive passages or pick different areas of the vineyard with up to a month's difference in harvest date.

Traditionally, Haut de la Garde produces wines with distinctive body on the palate due to the thickness of the soil and the weathered schist, and with powerfulness due to the sandstone. The quality of the bitterness and the precision of the structure are strong points of our Haut de la Garde wine, and are closely linked to the quality of the harvest. The perception of acidity comes in the finish intermingled somewhat with the bitterness.



- **Plot location:** Gently sloping northerly plot on the upper hillside, amid a wide open landscape overlooking the Loire, opposite Savennières.
- **Terroir:** Mixture of schist and weathering sandstone on a rhyolite substrate.
- **Surface area:** 8 hectares
- **Average age of vines:** 25 years old
- **Grape varieties:** 100% Chenin
- **Vine management:** Narrowly spaced vines. De-budding and manual thinning in June and July. Grass cover between rows.
- **Plant protection:** Trace elements, seaweed, Cuivrol and plant extracts.
- **Harvest:** Manual, with repeated selections in the vineyard.
- **Winemaking methods:** Slow pressing, settling of the must during 24 to 48 hours, slow alcoholic and malolactic fermentation (without cultured yeast or chaptalization).
- **Pairing suggestions:** Appetizers, meats with strong-flavoured or spicy sauces or dishes with creamy sauces or mushrooms. Strong cheeses.