

Domaine de la Commanderie

Chinon Blanc

Chenin Blanc

Organic

Appellation	AOC Chinon
Vineyard	This Chinon Blanc comes from our young Chenin vines planted in the plain on a sandy loam soil.
Vinification	As soon as it leaves the press, the grape juice is put into temperature controlled steel tanks. Fermentation takes place quietly at low temperature. The wine then evolves for a few months on fine lees in order to develop gourmet aromas.
Pairing	Perfect accompaniment for fish and shellfish courses and a delicious summer sipper with friends.

DEPUIS 1982

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VAL DE LOIRE

Passionate winegrowers in the heart of the Loire Valley, at the foot of the hills of the AOC Chinon, Philippe and his daughters Clothilde and Honorine operate around fifty hectares of vines under organic conversion, according to tradition and respect for the environment.

Surrounded by Cabernet Franc and Chenin in the communes of Panzoult and Cravant les Coteaux, the Pain family produces convivial wines as well as exceptional cuvées.The macerations practiced accentuate the varietal expression of the Loire grape varieties for more typicality. With a rigorous aging in carefully selected barrels in the cellar, some cuvées surprise with their finesse and exoticism.