

PLAISANCE

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INTRODUCTION

After 3 different vintages of complicated volumes due to climate problems, and whether than investing in polluting solution against frost we decided to create a qualitative artisanal negoce company. After having found the right partners on the interesting terroirs, we started in 2021 this great human and intellectual adventure.

Very important: We select terroirs and specific vineyards; we harvest ourselves organic grapes and vinify naturally. And it definitely has to taste super good 😊
That's our definition of Negoce artisanal !

Surface	3 hectares coming from beautiful terroirs of Anjou (Bonnezeaux and Thouarcé) in organic farming.
Grape variety	100% chenin blanc
Year of plantation	35-50 years old
Terroir :	Sandstone-schists
Viticulture	All vineyards from our partners are certified organic. Manual pruning, disbudding, and harvesting.
Winemaking	Manual harvest in small boxes. Placed in cold room. Slow pressing (4h30). Natural yeast. 100% vinified and aged for 9 months in stainless steel vats. The vinifications are natural, without any brutal intervention and without any input except micro-doses of sulfur. Malolactic fermentation is done 100% in 2022.
Tasting	A fleshy wine with intense saline finishes.