Domaine de la Bergerie

Anjou Blanc Zerzilles



ABOUT THE ESTATE

- Domaine de la Bergerie is a fourth-generation family estate founded in Anjou in 1961.
- The estate sits on the eastern end of the Armorican Massif, which provides the schist bedrock their varied plots rest upon.
- The 36 hectares under vine are certified organic, adhering to Bergerie's high standards of excellence.
- Chenin Blanc is the focus, though other varieties are grown, including Cabernet Franc, Cabernet Sauvignon, and Grolleau.
- The style of the wines is modern, but not overly polished, as each cuvée is allowed to show its terroir, honoring this capitvating appellation.

APPELLATION
Anjou

SUB-REGION
Anjou

GRAPE VARIETY
100% Chenin Blanc

FARMING
Sustainable (HVE3), Organic (Ecocert)

SOIL
Schist and red clay

VINEYARDS & VITICULTURE
From from south-southeast-facing parcels in Coteaux du Layon\'s 1er Cru Chaume and Quarts de Chaume Grand Cru. Instead of using the grapes to make sweet wines, they are harvested at maturity, without botrytis. Since the wine is vinified dry, it must be classified as Anjou Blanc. The average age of the vines is 50+ years. Ground coverage alternates yearly between grass and herbs every other row for the health of the vines and nutrients.

HARVEST & VINIFICATION
All white wines are pressed whole cluster, which helps to protect the grapes from oxygenation and acts as a natural filter. The grapes are macerated for eight hours, after which the must is lightly filtered. Native yeast fermentation for 2.5 months, with malolactic in barrel. Matured in 2-5-year-old 400L barrels for 12 months, and then two months in stainless steel before bottling.

ALCOHOL BY VOLUME
13.5

PACK SIZE
12x750mL