

Domaine du Pas St. Martin Anjou Blanc Sec 'Les Vents dans les Saules'

The Anjou Blanc is crafted from a two-hectare plot called "**Le Vent dans les Saules,**" (the wind in the willows) named after a willow tree at the vineyard's edge.

Laurent promotes natural plant growth between rows, encouraging deep root systems into the schist soil and balancing the rich topsoil's impact. Using a "cordon bilateral" trellis system, the vines produce small berries. The grapes are fermented and aged in 5-year-old barrels for about 6 months before bottling.

This wine, fermented and aged in **stainless steel**, offers **crisp apple, waxy pear, and stony, chalky notes. It's structured, clean, and precise, showcasing the Chenin grape beautifully.** Perfect with fish, seafood, and goat cheeses.



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