

DOMAINE DES
HARDIÈRES
LES BONNES BLANCHES 2023

AOP Anjou Blanc

FROM THE HISTORIC DOMAINE DES HARDIÈRES VINEYARD, THIS REFINED CHENIN BLANC REVEALS THE DEPTH, ELEGANCE AND QUIET COMPLEXITY OF ONE OF ANJOU'S MOST DISTINCTIVE TERROIRS.

Chenin Blanc 100%

TASTING NOTES

Elegant and expressive, with delicate floral aromas and ripe orchard fruit. The palate is refined and textured, combining freshness with depth, gentle richness and a long, balanced finish.

FOOD PAIRINGS

An excellent match for roasted fish, shellfish, poultry, creamy dishes and mature goat's cheese. Its structure and freshness also make it a fine partner for refined gastronomic cuisine.

TERROIR

Les Bonnes Blanches is a historic vineyard site in Saint-Lambert-du-Lattay, on the left bank of the Layon. Its northeast-facing Chenin Blanc vines are rooted in schist soils, producing wines defined by freshness, structure and remarkable ageing potential.

VINIFICATION

The Chenin Blanc grapes are harvested by hand before undergoing a long, gentle pressing in an oxygen-free environment. After careful settling at controlled temperatures, alcoholic fermentation takes place in 750 litre amphorae, with 20% of the wine subsequently aged in barrel.

AWARDS & RECOGNITION



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-HAR01-2023
Wine Variety	White
Cuvée	Les Bonnes Blanches
AOP	Anjou Blanc
Wine Estate / Winemaker	Domaine Hardières Laurent Blouin
Country	France
Region	Loire Valley, Anjou
ABV	12.5 %
Vintage	2023
Ageing	20% Aged in barrel 750 L Amphorae
Cellaring	TBC
Bottle Size	75 cl
Closure	Cork & wax sealed
Case Size	6 x 75cl
Serve Temp.	8-10 °C
Allergens	Sulphites
Residual Sugar	TBC
Total Acidity	TBC
pH	TBC
Organic	Yes