

DOMAINE MUSSET-ROULLIER

2022 Le Moulin de Chateaupanne' Anjou Blanc Loire Valley, France

Type:	White Still Wine
Ingredients:	Chenin Blanc
Region:	Loire Valley, Anjou
Planted:	2001
Farming Methods:	Hand harvested
Soil:	Schist
Climate:	2022 was a vintage year for solar energy, but the Atlantic Ocean helped mitigate the intense warmth.
Fermentation:	Natural yeast - in steel
Winemaker:	Gilles Musset
Elevage:	8 months, in neutral oak
Fining/Filtration:	Yes

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ABOUT THIS BOTTLE

The vineyards of Anjou are a rich tapestry in today's viticultural landscape, dotted with brilliant and progressive young winegrowers crafting some of the most exciting wines in the Loire Valley. The Chenins produced range from tight and racy to earthy and oxidative. Since its establishment in 1994, Domaine Musset-Roullier has distinguished itself as an outstanding source of impeccably farmed Anjou wines. Gilles Musset and Serge Roullier work without chemicals or synthetic inputs, producing bracing, fresh Chenin Blanc and darkly floral, savory Cabernet Franc on schist soils. This northeast-facing vineyard produces a brilliant white Anjou, featuring notes of crisp green apple, pineapple, and pink grapefruit. The acidity is fine and long, with the wine seamlessly integrating around it, showcasing a deep mineral core. It is a wine of great energy and finesse.

