

Leduc Frouin

LA SEIGNEURIE BLANC A.O.C. Anjou

Domaine LEDUC-FROUIN was founded in 1873 and is now managed by brother & sister team Antoine & Nathalie Leduc, 4th generation Winemakers. Destined to work in his 30 hectares family estate and he returned there in 1993 after doing his Oenology studies in Bourgogne and Bordeaux.

Combining tradition and modernity, every effort is made to produce typical, local and subtile wines. The diversity of the soils (falun, shale, clay) allows him to perform single vineyard winemaking.



COUNTRY

France

VARIETAL

100% Chenin Blanc

SOIL TYPE

Tolcose Schist, Gravel, Clay

VINEYARD

Martigné Briand 30 year old vines

HARVEST

By Hand / Manual

VINIFICATION

Fermantation in both Stainless Steel & Oak Barrels Aged 6-12 months

TASTING NOTES

This wine expresses the complexity of Chenin Blanc. Nose of soft stone fruit, apricot, quince and lemon tree blossoms with a hint of cinnamon. Ample but dry mouthfeel with fresh fruit and mineral notes with a crispy acidity on the finish.

CERTIFICATIONS

