

Chateau de Brizé Anjou Blanc Les Gres

Chateau de Brizé

France - Loire Valley - Anjou

Sourced exclusively from the “Les Grés” plot. The vineyard has been managed organically since the estate was taken over in 2024.

This vintage offers a refreshing and lively palate. Enjoy it between 8 and 10°C (42-46°F) to fully appreciate its freshness and complexity.

| Specifications         |                                                                                                                                                                          |
|------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appellation            | Anjou                                                                                                                                                                    |
| Wine Type              | White                                                                                                                                                                    |
| Varietals              | 100% Chenin Blanc                                                                                                                                                        |
| Age of Vines           | 25 years                                                                                                                                                                 |
| Agricultural Practices | Organic                                                                                                                                                                  |
| Soil type              | Silty clay & Quartz                                                                                                                                                      |
| Vinification           | Hand Harvested.<br>Our first vintage (2024), 100% Chenin, was aged in non-epoxy concrete tanks, but treated with tartaric acid to promote micro-oxygenation of the wine. |
| Production             | 1250 cases (2024) ; 833 cases (2025) (9-liter cases)                                                                                                                     |
| Pairings               | It will be appreciated both as an aperitif and alongside seafood, scallop carpaccio, grilled fish, and seasonal vegetables.                                              |



Codes, Weights and Measures

|               |                              |
|---------------|------------------------------|
| UPC           | 7 84585 03443 7              |
| Units/Case    | 6                            |
| Unit Size     | 750 mL                       |
| Container     | bottle                       |
| SCC           | 1 07 84585 03443 4           |
| Case Weight   | 18                           |
| Cases/Pallet  | 98                           |
| Layers/Pallet | 7                            |
| ABV           | 11.00%                       |
| SRP           | \$ 35.00 USD<br>750mL Bottle |