

Brize Anjou Blanc Loire Renaissance

Domaine de Brize

France - Loire Valley - Anjou

Anjou Blanc Renaissance was entirely fermented and aged in French oak barrels. The wine is dry and powerful with an intense bouquet of apricot, vanilla and honey.

Specifications

Appellation	Anjou
Wine Type	White
Varietals	100% Chenin Blanc
Age of Vines	25 years old
Agricultural Practices	Sustainable
Soil type	silica, clay
Vinification	Fermented and aged in French Oak barrels.
Production	500 (9-liter cases)
Pairings	Excellent when paired with lobster or white fish with a creamy sauce.



Codes, Weights and Measures

UPC	7 84585 02748 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02748 1
Case Weight	19
Cases/Pallet	96
Layers/Pallet	12
ABV	14.50%
SRP	\$ 40.99 USD 750mL Bottle