

# 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

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



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02748 4
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02748 1
<b>Case Weight</b>	19
<b>Cases/Pallet</b>	96
<b>Layers/Pallet</b>	12
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 43.99 USD 750mL Bottle

## Reviews and News

2018 Brize Anjou Blanc Loire Renaissance Chenin Blanc - 92 PTS - WE