



Complices de Loire

NO  
IMAGE  
AVAILABLE

---

### PRODUCER PROFILE

Estate owned by: Francois-Xavier Barc  
Gerard Valle  
Winemaker: Francois-Xavier Barc Gerard  
Valle  
Total acreage under vine: 2  
Estate founded: 2009  
Winery production: 28,000 Bottles  
Region: Loire Valley  
Country: France

---

## L'Evanescente NV

### WINE DESCRIPTION

L'Évanescente (Evanescent) for the fine bubbles that disappear to give way to fruit

Primary fermentation done in temperature controlled stainless steel. Secondary fermentation done in the bottle with natural sugars and neutral yeasts. Fermentation temperature at 60 degrees.

No malolactic fermentation and no dosage at disgorgement.

11 months aging in bottle before release.

### TASTING NOTES

Nose of white flowers with a touch of citrus.

Fine bubbles with mineral finish.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Les BatisSES
Vineyard size:	5 acres
Training method:	Guyot
Vines/acre:	13750
Yield/acre:	1.4 tons
Exposure:	Eastern / Western
Year vineyard planted:	1980
Harvest time:	September 28 2011
First vintage of this wine:	2011
Bottles produced of this wine:	10,000

### WINEMAKING & AGING

Varietal composition:	100% Chenin
Fermentation container:	Stainless steel tanks
Fermentation temperature:	70 °F
Malolactic fermentation:	None
Length of bottle aging:	11 months

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Acidity:	5.5 g/L