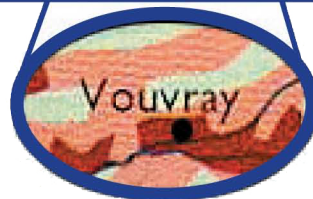
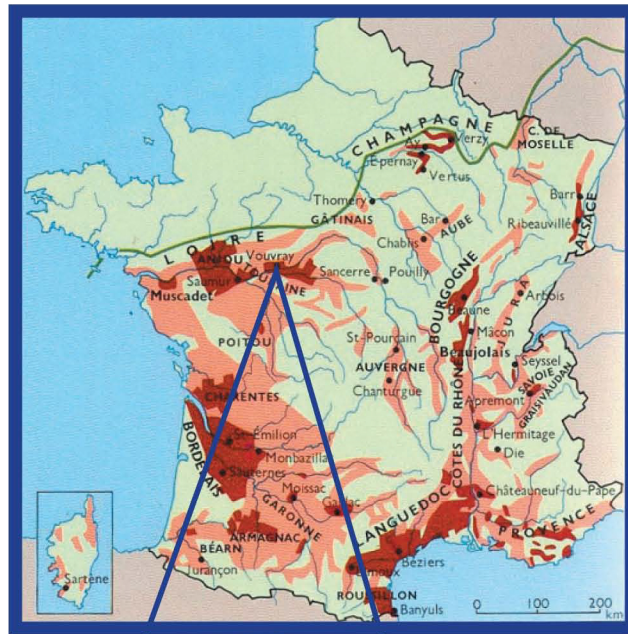
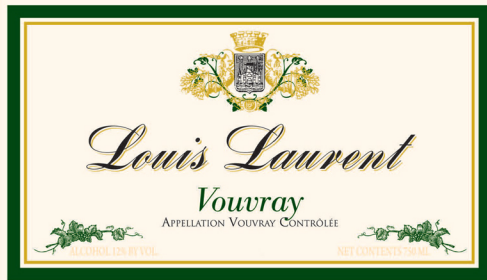


Louis Laurent

2017 Vintage



Location:	Loire Valley, north of the Loire River
Soil:	Siliceous with clay
Varietals:	100% Chenin Blanc
Vinification:	Temperature controlled in stainless steel vats
Barrel Aging:	None
Tasting Notes:	Light yellow straw color. Medium bodied, with aromas of fresh apples and pears. Well balanced with good acidity. Crisp and lingering finish.
Serving Suggestions:	Fish with sauce, grilled poultry or dessert
Serving Temperature:	54°
Residual Sugar:	20 grams per liter (2%/L)
ALC By Vol:	12%