



Anjou

Butte de Chaume

Ch. DE PLAISANCE



CHATEAU DE PLAISANCE

*Like hanging up
from the hill, Plaisance emerges.*

«In the heart of Black Anjou on the terroirs of Chaume, quarts de Chaume and Savennières, in organic farming since 1995 and biodynamic since 2008, Plaisance is a rarity.

Taken over from the Rochais family in September 2019 by Vanessa Cherruau, Plaisance is a story of the heart: a place, a meeting where the potential of this thousand-year-old terroir becomes obvious.

Chenin is expressed in Schist, Spilite, Sandstone and Poudingue. Moving, versatile and fascinating Chenin (the few Cabernets too).

Nature as the main means of protection, the synergy of a team, and permanent uncertainty as a tool to achieve the best in our eyes: wines that provide emotion, made with sincerity and love for the living.»

Rochefort sur Loire





Winery

25 ha in organic farming since 1995
biodynamic since 2008
LPO label since 2019 (birds protection ligue)
. 20 ha of chenin
. 2.5 ha of cabernet sauvignon
. 2.5 ha of cabernet franc

Terroir

Schist, spilite, sandstone and pudding..

In the vineyard

Objective: To recreate a global eco-system around the domain through a program of reforestation and reintroduction of biodiversity. Working the soil with respect for living things. Grassing in the inter-row lying with rolofaca has been favored to promote life in our soils. Guyllot-pushrod size. Hand harvested in crates

Vinification

The vinifications take place naturally without any brutal intervention and without any input (except for micro-doses of sulfur)

Production

60 000 bottles



Anjou
Vallée de la Loire

SAVENNIERES

Chenin sec sur sable
éolien et socle schisteux.
Vinifié et élevé en barriques
pendant 12 mois.

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Anjou
Vallée de la Loire

**LA GRANDE
PIECE**

2019

Chenin sec sur grès
et poulingue. Vinifié et élevé
en barriques pendant 12 mois.

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Anjou -The Loire Valley

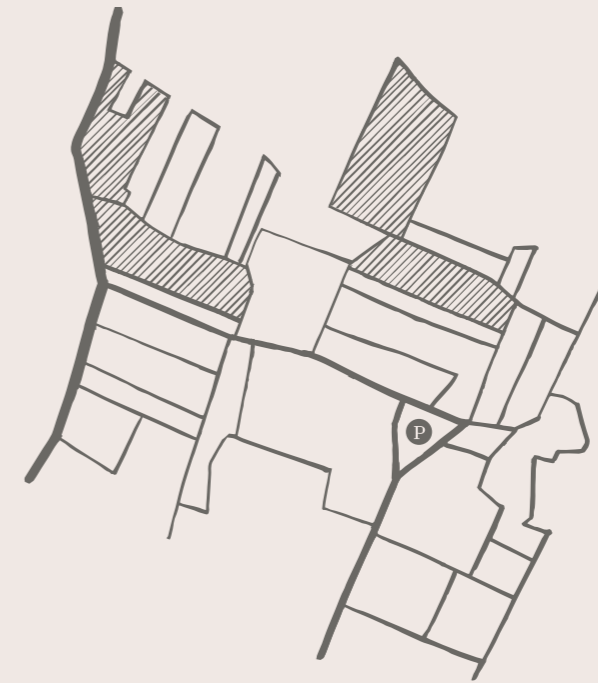
SUR LA BUTTE

*30% Cabernet franc and 70% cabernet sauvignon
The only red variety from the hill of Chaume*

VINTAGE 2019

Hand harvested in crates
100% destemmed.
Natural yeast.
Short maceration:
about 3 weeks.
11 months of aging
in concrete vats.

A wine full of fruit, suave
and pulpy.



*Sur la Butte
3 Ha*

Soils of schist,
phtanite and spilite.
Age of vines:
average of 35 years

Anjou -The Loire Valley

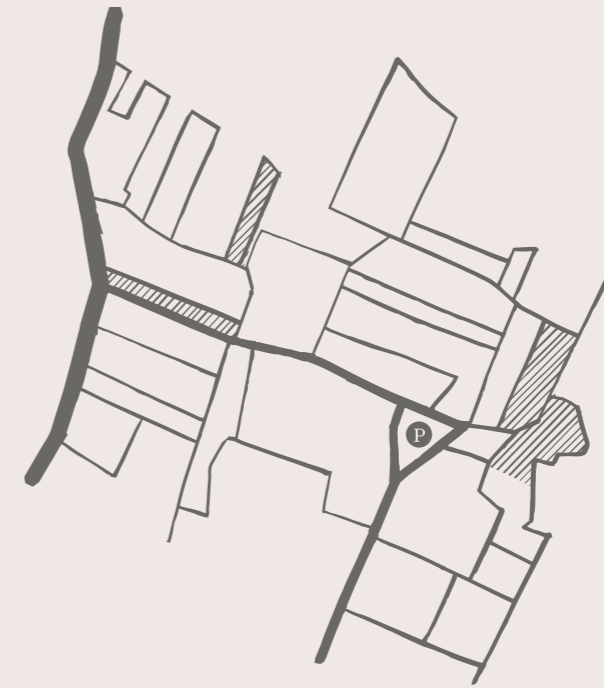
L'ANJOU BLANC

100% chenin dry on shist

VINTAGE 2019

Hand harvested in crates
Slow cold pressing.
Natural yeast
Partial Malolactic
fermentation.
11 months of aging in stainless
steel vats.

Reflection of the 2019
vintage.
A concentrated, lively and
all in balance wine.



*L'Anjou Blanc
5 Ha*

Shist soils.
Age of vines:
under 20

Anjou -The Loire Valley

RONCERAY

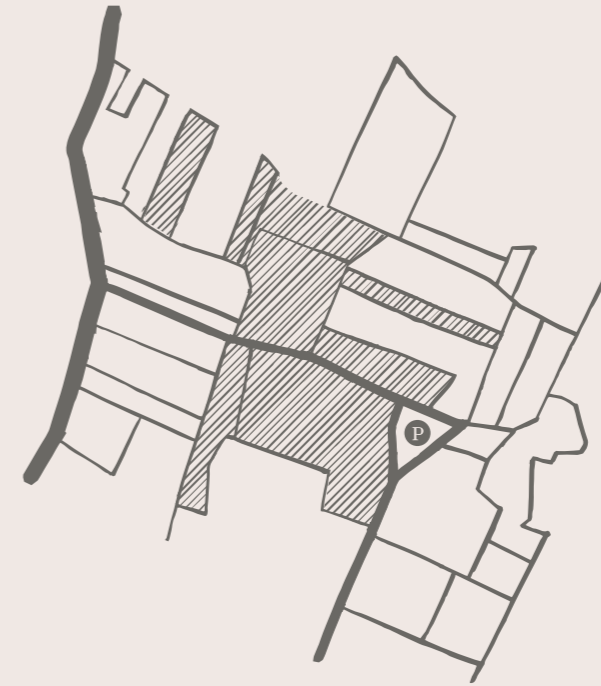
*100% chenin dry partially aged in barrels
for 12 months*

VINTAGE 2019

Hand harvested in crates.
Slow cold pressing.
Natural yeast, 30%
barreled in Burgundy barrels.
Aging 12 months.
Malolactic fermentation
partial.

*Spurred on by several wine-
growers in the appellation,
Ronceray is the name given to
the dry whites created in the
Chaume Premier cru and Quarts
de Chaume grand cru appella-
tion, in tribute to the abbesses
of the Ronceray abbey, owners
of the vines in the 11th centu-
ry.*

A fleshy wine
at the saline finals.



*Ronceray
3,75 Ha*

Shale soils,
spilite, sandstone.
Age of vines:
35 years average

Anjou - The Loire Valley

SAVENNIERES

100% chenin dry on schist

VINTAGE 2019

Hand harvested in crates
Slow cold pressing.
Natural yeast
100% vinified in oak barrels
for 12 months.
Partial malolactic fermenta-
tion.

A powerful wine with
sharpness.



Savennières
3 Ha

Schists
Age of vines:
35 years average

Anjou -The Loire Valley

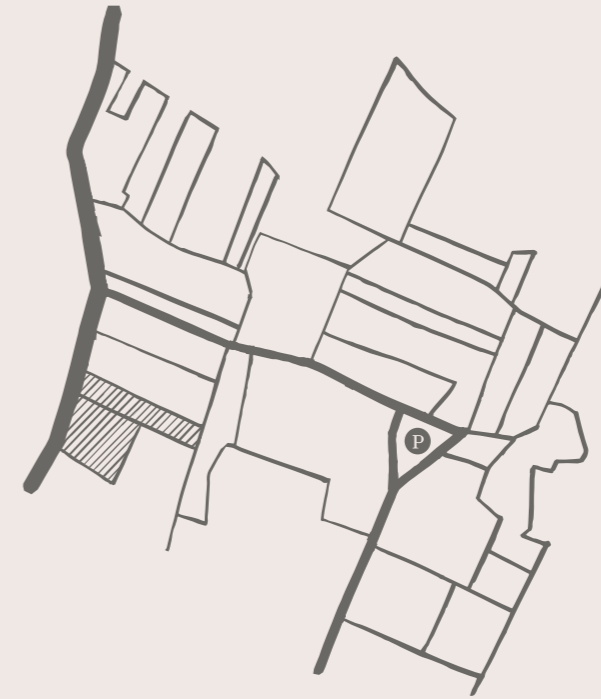
LA GRANDE PIÈCE

100% Chenin vinified in barrels for 12 months

VINTAGE 2019

Hand harvested in crates
Slow cold pressing.
Natural yeast
100% vinified in barrels for
12 months.
Partial malolactic fermenta-
tion.

Of great complexity.
“La grande Pièce” is a
bright, smooth and mine-
ral cuvée.



*La Grande Pièce
0,8 Ha*

Soils: sandstone and
pudding.
Age of vines:
over 50 years

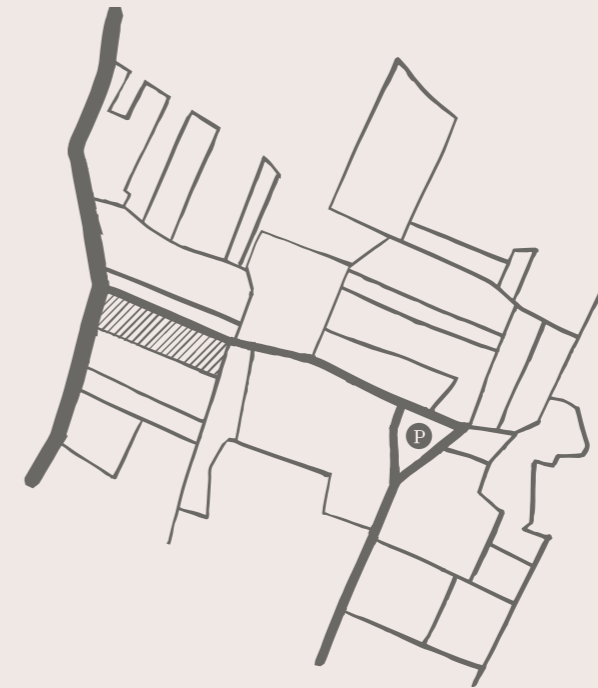
Anjou -The Loire Valley

PREMIER CRU
CHAUME

100 % chenin blanc.

Manual harvest after
multiple sorting of
botrytis and slightly raisined
grapes
Natural yeast
Age one year in barrels.

Residual sugars: 98g/L



Soils: sandstone and
pudding.
Age of vines:
over 50 years

Anjou -The Loire Valley

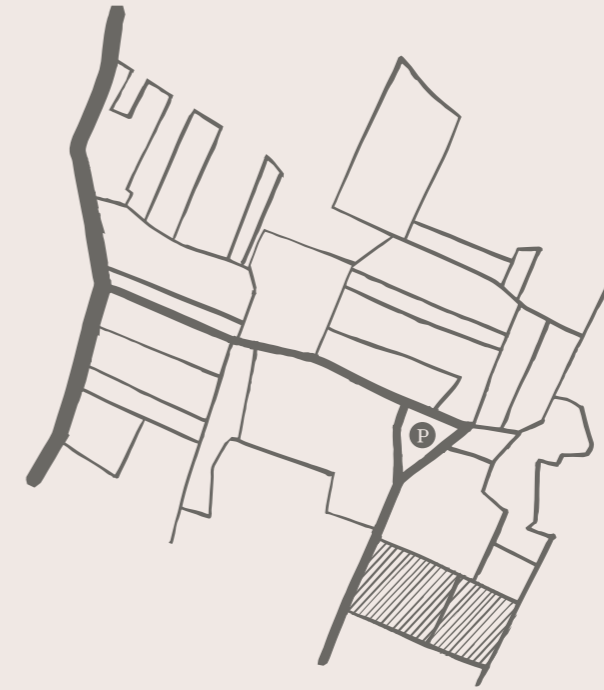
QUARTS DE CHAUME GRAND CRU

100 % chenin blanc.

Product only the best years

Manual harvest of raisined and
botrytised grapes.
Indigenous yeasts.
Minimum one year old
in barrels.

Residual sugars: 120g/L



Anjou -The Loire Valley

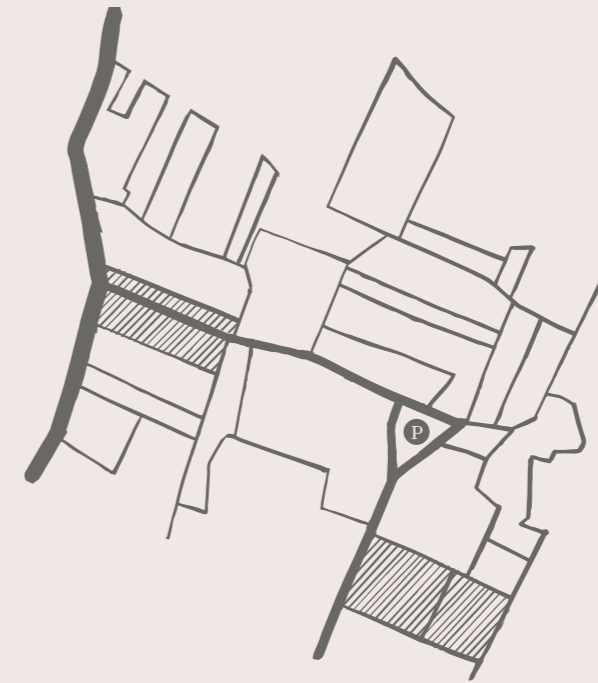
CONFIDENCE

*100 % sweet Chenin Blanc
Produced only in exceptional years*

VINTAGE 2015

Manual harvest of raisined and botrytised grapes.
Natural yeasts.
Minimum one year in barrels.

Residual sugars: 180g/L



Soils: sandstone and pudding.
Age of vines: over 50 years



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