



***For five generations in France's Loire Valley, the Rochais family has combined their winemaking art with a passion and commitment to make the most natural wine possible...***Chateau Plaisance was

built in 1903 in the midst of these Loire Valley vineyards. Henri Rochais, the father of present grower/winemaker Guy Rochais, purchased Chateau Plaisance in 1960. The Rochais family have been winemakers in Champs sur Layon for five generations. Guy & Patricia Rochais took over the 6 hectares of vines at Plaisance in 1980.

Today, they cultivate 28 hectares over several appellations. The estate spreads into the villages of St-Aubin de Luigné, Savennières and the "Chaume" of Rochefort-Sur Loire. At Château de Plaisance, the wines are made according to Biodynamic principles: **No added products** such as sugar, coloring, yeast, acidification, deacidification or oak shavings.

**That is to say, nothing at all! The wine comes from only grape juice.** Thus it is essential to have first-quality, freshly harvested grapes brought into the winery! This is always possible at Plaisance, where the Chateau is located amidst the vineyards, for immediate transfer from vine to press.

*The wines are mostly unfiltered so you must excuse an occasional sediment in your bottle.*

**VARIETAL:** 100% Chenin Blanc

**TERROIR:** Schiste, Volcanic Lava Rock

**YIELD:** 35 Hectolitres per Hectare

**VINIFICATION:** After hand harvesting, vinification and aging in 2 to 5 year old oak barriques for 12 months.

**TASTING:** This noble wine reflects the intense concentration of its terroir as it ages. It shows bountiful aromas of ripe white fruits with an elegant, herbal minerality in the finish. Excellent with rich, complex dishes such as stew or Cassoulet. Also hearty seafood or vegetarian meals, and rich, creamy cheeses.

**CERTIFICATIONS:** Certified Organic in 1990 by Bio Veritas and Biodynamic in 2009 by Demeter in 2009

***IMPORTED BY CHARTRAND IMPORTS. ROCKLAND, MAINE.  
Organic Since 1985***