



# Galaxy Caaaaaaat



Loire white wine! Chenin Chenin Chenin.

Ah Chenin, a grape variety we can use for everything (from sparkling to sweet wines), an emblematic grape variety of the Loire valley incredibly diverse vineyards, like those of Black Anjou (Anjou Noir), black like the shale on which Galaxy Caaaaaaat decided to land.



Tasting  
4-6°



Main  
pairing



Not advised  
for dogs

**Cuvée:** Galaxy Caaaaaaat

**Colour:** White

**Region:** Anjou Noir

**Grape Variety:** 100% Chenin Blanc

**Designation:** Vin de France

**Alcohol:** 12%

**Size:** 75cl

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PREVIOUS VINTAGES



## TASTING

**Eye:** golden colour, golden tints.

**Nose:** pear, lemon confit, fresh straw.

**Palate:** silky and full-bodied, with an intense mineral finish.

## Terroir

Plots on rolling hills, with multiple exposures, grown with respect for nature and planted on poor soils with a shale bedrock.

## Winemaking process

Manual harvest, with grapes being sorted directly on the vine. 100% Chenin Blanc, gently pressed, then fermented in steel vats. Made with indigenous yeasts (“wild yeasts”), Galaxy Caaaaaaat has no inputs at any point in the entire process. No chaptalisation, no deacidification/acidification, no colouring, no thickening... we respect ourselves and we respect you. Matured in steel vats for 6 months. A small dose of sulphites is added during bottling (<20mg/l), notably to avoid “mousiness”. Unfiltered. Natural wine.

## Winemaker

This is a **four-handed** wine (six-handed even!). It was created by **Christophe Kaczmarek**, **Daniel Craker** and **Marc Houtin**, winemakers from Les Vignes du Fresche, in the hilly terroirs of Anjou Noir.

The wines are made, blended, bottled and packaged on site. From the vine to the cellar, everything is done with the aim of respecting nature, regenerating the soils, promoting biodiversity and respecting the people who are part of it.