



PAULEE DE L'ANJOU : AN EXCEPTIONAL "2019 EDITION" AT THE *COULEE DE SERRANT*

Sunday, 30 June 2019 is a date to be remembered for all Loire wine lovers : the now traditional "Paulée de l'Anjou" will reach this year a new dimension: it will take place at the Coulée de Serrant, the day before of the Chenin Blanc International Congress.

SAVE THE DATE : SUNDAY, 30 JUNE 2019

The winemakers of Anjou will hold the 8th edition of their annual "Paulée" on Sunday, 30 June 2019, the day before the 1st Chenin Blanc International Congress (to be held in Angers from 1 to 3 July 2019). The proximity and complementarity of the two events, to take place around the city of Angers (1h30 from Paris), will strengthen the international dimension of the *Paulée de l'Anjou*.

THE COMPLETE MOSAIC OF ANJOU TERROIRS: SCHISTS AND LIMESTONE

To mark this event, the winemakers of "Anjou noir" (based on schists soils near Angers) will invite this year their friends from "Anjou blanc" (based on limestone soils near Saumur), to gather in one day all the mosaic of terroirs of the Anjou, for an exceptional tasting.

The most emblematic winemakers of the region will be present on the day. True to their reputation of mutual aid and transmission, they will be accompanied by a talented "next generation", freshly installed in Anjou and farming in Organics / Biodynamics.

AN EXCEPTIONAL LOCATION FOR THIS 2019 EDITION: THE *COULÉE DE SERRANT*

The 2019 edition of the *Paulée* will start at 2:00pm and be organised around two key moments:

- **An afternoon in the heart of the Savennières vineyard, at the Coulée de Serrant.** This will be the occasion of a walk in the vineyard and a presentation of the main soils of Anjou. All the great terroirs of the region, both schists from "Anjou noir" and limestone from Saumur ("Anjou blanc") will be represented, as part of a rare tasting.
- **An evening in Angers for the *Paulée* diner,** in an exceptional location (kept secret for the time). This dinner will be composed by Michelin-starred chefs from the Angers area. The diner will highlight organic / local products and will be accompanied by old vintages from the personal cellars of the *Paulée* winemakers.

A COMMITTEE OF EXPERTS, ALL FRIENDS OF THE LOIRE, LED BY PASCALINE LEPELTIER

Pascaline Lepeltier, who has just been doubly crowned Best Worker and Best Sommelier of France and received the prestigious "Personality of the Year" award from the Revue du Vin de France, will lead a group of experts, connoisseurs and true lovers of the Loire Valley (composed of sommeliers, journalists, etc.).

This expert committee will take a benevolent look at the winemakers present at this *Paulée*. It will guarantee a selection of wineries that is representative of all the diversity of the region and will participate to this grand tasting. One of its missions will be to help revealing the "young talents of tomorrow" and the most beautiful terroirs of Anjou.

A detailed program, revealing in particular the name of the Guest of Honour for this 2019 edition, will be communicated in March.

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ABOUT THE PAULÉE DE L'ANJOU

The *Paulée de l'Anjou* is a festive event, aimed at wine professionals, historically organised by organic winemakers from "Anjou noir" to celebrate their schists terroirs and the wines that come from them. This collective adventure, started in 2012, has opened itself over the years to other great neighbouring terroirs, and is aimed at all lovers of Loire wines wishing to better understand the history, geology, grape varieties and winemaking practices of this region.

For more information: <https://www.pauleeanjounoir.fr>

Social networks:  La Paulée de l'Anjou  @PauleeAnjou  Pauleedelanjou

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