Although the Chenin Blanc grape has been cultivated for centuries in the appellation of Anjou, located in the heart of France’s Loire valley near the city of Angers, it has recently inspired a cult-like obsession among wine lovers thanks to its chameleon-like ability to transmit the identity of the region’s varied terroirs.

Geographically, Anjou is divided into two dominant profiles, based on soil types. The first, known as “Anjou Blanc,” lies toward the west of the appellation, where chalky limestone soils impart a lighter, more energetic expression of Chenin. Then there’s “Anjou Noir,” referring to the dark volcanic schist soils of the easternmost edge of the Massif Armorican, where Chenin assumes a richer, more full-bodied character.

Sourced from vineyards that fall exactly along the border of Anjou’s two sub-regions, this gorgeously subtle expression from fourth-generation winemaker Pascal Biotteau comes from the village of Saint-Jean-de-Mauvrets, situated on the old Roman road from Angers to Poitiers. Combining the fresh acidity of the “Anjou Blanc’s” limestone with the flinty, mouth-coating richness of the “Anjou Noir,” the estate’s 2017 vintage offers a beautiful composite picture of Anjou as a whole, with honeyed notes of apricot giving way to a tangy mineral finish.

The sort of classic “bistro wine” wine that you’d dream of drinking on a warm summer evening in Paris, it’s fantastic for fresh goat-cheese salads, fish in cream sauce, or even herb-roasted pork or chicken. Just don’t serve it too cold, Mary says, to avoid masking its full depth and aromatic complexity.

Vintage: 2017
Size: 750ml
Appellation: Anjou AOC
Varieties: 100% Chenin Blanc
Soil Type: Slate, sandstone and carboniferous schists
Farming: Sustainable
Alcohol: 12.0%
Barrel Details: Stainless steel only
SRP: $16