

COTEAUX DU LAYON SAINT-AUBIN

Delicate and Floral

A.O.C.: Coteaux du Layon Saint-Aubin

Colour: White

Type: Syrupy

Vintage available: 2014, 2015

Grape variety: (100%) Chenin

Vol: 12.5 %

Bottle volume: 75 cl

Sweet white from the Coteaux du Layon Villages, Born from overripe grapes, and successive sorting. Wonderful cocktail wine, blends perfectly with foie gras, strong cheeses, some desserts, especially pears and almonds.

WINEMAKING

Integrated farming

Hand harvesting by successive sorting.

Each selection is processed separately so that it develops its own characteristics and then is blended before conditioning.

TASTING NOTES

EYE: straw yellow colour to a golden yellow.

ODOUR: Vigorous and perfumed with citrus and floral hints.

TASTE: Fragrant and complex palate showing a fruity scent and ending with a hint of minerality.

SERVICE

SERVING TEMPERATURE: 10°

AGEING: 8 years or more

FOOD MATCHES: For cocktails, Foie gras, blue cheeses and chocolate desserts