

COTEAUX DU LAYON BEAULIEU



Grape variety : Chenin (100 %)

Type : Syrupy

Ageing : 8 years and more

Colour : Blanc

Service temperature : 10°

Vol : 12,5 %

VINIFICATION : Manual harvests by successive sortings.

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

APPEARANCE : straw yellow colour to a golden yellow.

NOSE : a delicate and fruity scent with hints of apricot, quince and baked apples.

PALATE : sweet, long and creamy, which emphasizes a fruity element.

FOOD MATCHES : cocktails, foie gras, blue cheese, chocolate desserts.