



COTEAUX DU LAYON SAINT-AUBIN

Floral and Delicate

AOC: Coteaux du Layon Saint-Aubin

Colour: Blanc

Type: Syrupy

Grape variety: Chenin (100%)

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, mix up 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 wine with citrus and floral hints.

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

SERVICE

SERVICE TEMPERATURE: 10°

AGEING: 8 years or more

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