

AOC Coteaux du Layon 2020

Varieties : Chenin

Soil : Degraded schist

Wine making process :

Manually harvested and hand selection are a priority for this cuvee. Only golden yellow grapes are picked to gain a harmonious level of maturity. The grapes are then pressed raked and then undergo barrel fermentation. At the end of the fermentation the wine is filtered and returned to the barrel for a further 3 month ageing, before bottling in March.

Tasting:

The yellow gold colour with green highlights will evolve to an old gold. On the nose, this wine is intense and complex with aromas of honey and acacia, mixed with floral aromas and candied fruits. On the palate, it's round and full, sometimes smooth but always balanced by a clear and fresh liveliness.

Ageing potential : 4-5 years

Food matching: This dry chenin is will be marvellous with all fish dishes, scallops or even veal cutlets.

