

M. Blouin



COTEAUX DU LAYON 1^{ER} CRU CHAUME

Spicy and Opulence

AOC : Coteaux du Layon 1^{er} Cru Chaume

Colour : White

Type : Syrupy

Grape variety : Chenin (100%)

Vol : 12 %

Bottle volume : 75 cl

Sweet white, noble and smooth due to over ripe grapes, and successive sorting (3-5 times). Goes nicely with foie gras, strong cheeses, and some desserts, especially pears and almonds. Very enjoyable as a cocktail.

WINEMAKING

Integrated farming

Hand harvesting by successive sorting.

The essential work is carried out in the vineyard, the preparation of vine-stocks (leaf thinning and removal) and during the harvesting further sorting..

In the cellar, a light racking takes place after a short pneumatic pressing. The wine ferments slowly in the tanks until the sugar / alcohol balance is achieved.

TASTING NOTES

EYE: golden yellow to an amber gold.

ODOUR: Ample and intense nose, with hints of honey, exotic and yellow fruits.

TASTE: Ample and full in the mouth, which reveals a fruity odour characteristic of a very persistent aromas.

SERVICE

SERVICE TEMPERATURE: 8 to 10°

AGEING: 10 years and more.

FOOD MATCHES: cocktails, strong blue cheeses, and some chocolate desserts, an enjoyable wine to share with friends