

*M. Blouin*



## COTEAUX DU LAYON

*Ripe Fruit and Freshness*

**A.O.C.** : Coteaux du Layon

**Colour** : White

**Type** : Sweet

**Grape variety** : (100%) Chenin

**Vol** : 12 %

**Bottle volume** : 75 cl

Sweet White, born from overripe grapes, and by successive sorting 3 to 4 times between the period of 10th October to 10th November. Each selection is processed separately so that it develops its own characteristics and then is blended before commercialisation.

### WINEMAKING

Integrated farming

The harvest is done manually by successive sorting.

Pressed with low pressure (pneumatic press) to preserve the original flavor which comes from overripe grapes. The low fermentation temperature lasts for several weeks.

### TASTING NOTES

**EYE** : brilliant golden yellow colour.

**ODOUR** : Open nose, intense and complex with floral acacia honey aromas associated with citronella and crystallized fruits (pineapple, apricot, and quince). Long persistent aromas sharpened by hints of fresh fruit.

**TASTE** : Round and full in the mouth, sometimes creamy but always balanced by a frank and refreshing vivacity.

It's strong point, a light wine which is easy to drink.

### SERVICE

**SERVICE TEMPERATURE** : 10°

**AGEING** : up to 6 years.

**FOOD MATCHES** : Wonderful cocktail wine blends nicely with foie gras, strong cheeses, some desserts, especially pears and almonds.