

# Coteaux du Layon 1<sup>er</sup> Cru Chaume



Grape variety: 100% Chenin

Style: Sweet

Colour: White

Alcohol: 12 % abv

Sweet white wine produced from over-ripe grapes, of very high class, selected at the vine in three or five successive harvest runs from October to early November.

**WINEMAKING TECHNIQUES:** Manual harvesting with successive selections in the vineyard. The essential work is carried 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.

**APPEARANCE:** Golden yellow to an amber gold. **NOSE:** Ample and intense nose with hints of honey, exotic and yellow fruits. **PALATE:** Ample and full in the mouth, which reveals a fruity odour characteristic of a very persistent aromas.