

COTEAUX DU LAYON SAINT-AUBIN



Grape variety : Chenin (100 %)

Type : Syrupy

Ageing : 8 years or more

Colour : Blanc

Service temperature : 10°

Vol : 12,5 %

VINIFICATION : Manual harvests by successive sorting.

Each selection is processed separately so that it develops its own characteristics and then is blended before conditioning.

APPEARANCE : straw yellow colour to a golden yellow.

NOSE : vigorous and perfumed wine with citrus and floral hints.

PALATE : fragrant and complex palate showing a fruity scent and ending with a hint of minerality.

FOOD MATCHES : for cocktails, foie gras, blue cheese and chocolate desserts.