

Coteaux du Layon 1er Cru Chaume 2019

Grape variety : Chenin

Soil : Sandstone shale, quartz and puddingstone on a carboniferous subsoil.

The terroirs are on hillsides, making for excellent concentration.

Average age of vines: 33 years.

Winemaking : Sections of only botrytised or passerillaged bunches are harvested in three or four successive passes. The grapes are pressed gently using a bladder press. Alcoholic fermentation is controlled by adjusting the temperature and the wine is aged in stainless vat.

Tasting notes : A yellow wine with hints of gold. The colour is produced by 100% botrytised grapes and barrel ageing. The nose has notes of currants and dried fruits. Powerful in the mouth, with notes of candied fruit, Exotic fruits, mangoes, pineapple, honey and dried fruit. This wine is rich and powerful yet elegant with a pleasant fresh finish.

Serve at 8 to 10°C, ideally decanted 2 to 3 hours in advance.

Food pairings : ideal as an aperitif with spiced foie gras canapés and miniature blue cheese and pear open sandwiches, with chicory leaves spread with Fourme d'Ambert cheese or with semi-cooked or pan-fried foie gras. Avoid pairing with very sweet desserts. Best drunk with tart rhubarb or apricot desserts, caramelised exotic fruits or more powerful, spicy desserts based on bitter chocolate or cinnamon.

Try with bitter chocolate and orange peel crispy cake.



Analysis report:

Title Alcoholometric Volume : 11,5 % Vol

Residual Sugar: 132,4 g/L