



Coteaux du Layon Le Petit Arayon

AOP Coteaux du Layon, Vallée de la Loire et Centre, France

PRESENTATION

Le Petit Arayon is the ancient name of the Layon, a famous Loire valley river that creates a microclimate for the best sweet wines.

TERROIR

Limestone, a soft soil made primarily from fossilized seashells.

WINEMAKING

The vines are only hand harvested in the late season, when the famous “noble rot” has successfully concentrated all the sugar and aromas in the Chenin Blanc berries. Soft pressing then slow fermented with temperature control system to respect the fruits.

AGEING

The wine is aged on lees during 6 months before bottling.

VARIETAL

Chenin blanc 100%

SERVING

Served chilled (8-10°C).

VISUAL APPEARANCE

Deep gold color.

AT NOSE

Lovely candied fruits (apricot, mango).

ON THE PALATE

Develops a fully rich palate but very well balanced. Great length with some freshness in the end.

FOOD PAIRINGS

This wine will go well in aperitive or with foie gras, fish in Coteaux du Layon sauce, goat cheese and fruit pies (lemon, apricot or fresh fig).

