



## Coteaux du Layon Or et Lumière

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

Known for its ability to produce great sweet wines, the Chenin blanc grape variety, known locally as Pineau de la Loire, benefits from a microclimate that is conducive to over-ripening and the development of Botrytis Cinerea. It is when the Botrytis Cinerea, known as "noble rot", has concentrated the sugars and aromas that the Chenin blanc is harvested.

### LOCATION

The vines are located on the hillsides along the Layon river.

### WINEMAKING

The vines are harvested manually by successive selections in the late season. Very gentle pressing followed by slow fermentation at controlled temperatures.

### AGEING

Aged on fine lees for 6 months before bottling.

### VARIETAL

Chenin Blanc 100%

### SERVING

Served chilled at 8-10°C.

### TASTING

Beautiful deep golden colour. The nose of this mellow wine presents aromas of candied fruits (apricot, mango). Rich and fleshy mouth. Well-balanced, with a finish between freshness and sweetness.

### FOOD PAIRINGS

This wine will accompany aperitifs, foie gras, fish in sauce with Coteaux du Layon (pike-perch, pike), mature goat's cheese, sour tarts (apricot, lemon, fresh fig).

