

# Coteaux d'Ancenis Blanc cépage Malvoisie Trésors d'Antan



**LOCATION :** The vineyards are located in the Ancenis region, between Nantes and Angers.

**TERROIR :** Steep slopes overlooking the Loire. Soil composed of micaschists.

**WINEMAKING :** Harvesting of ripe grapes with ripe fruit aromas. Pellicular maceration to enhance these aromas. Fermentation at a controlled temperature (18°C) to preserve the aromatic potential of the grapes. Cold settling to obtain a semi-dry wine.

**AGEING :** Aged on fine lees before bottling.

**VARIETALS :** Malvoisie 100%

**SERVING :** Serve chilled between 10-12°C.

**FOOD PAIRINGS :** It is a particularly pleasant wine in the mouth and very easy to match. It goes very well with aperitifs (toasts of semi-cooked foie gras), terrines, creamy white meats, blue-veined cheeses and fine tarts (pear and almond).



Golden yellow colour.



Exuberant nose with notes of yellow grapefruit and juicy pear accompanied by a hint of honey and minerality.



The palate is round and ample, and carried by a persistent sweetness of muscat.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)