

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.

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