



Les Varennes Coteaux du Layon Saint Aubin AOP

Grape Variety

Chenin

Harvest & vinification

Hand-picked by successive tris in October and November, nobles grapes are specially selected from Les Varennes, a 2.5 Ha plot of vineyard with schistose soil containing quartz and pierres carrées.

The alcoholic fermentation lasts 3 months and is realized in regulated temperature tanks (17°C). Then the wine is matured on fine lees during 8 months. Bottling takes place in September.

Tasting

Color: intense gold.

Nose: complex, spreading exotic fruit notes and honey aromas.

Mouth: a mineral attack pleasantly surprises us and gives way to fruity flavors, reminding pineapple but also dry fruits and quince paste. An harmonious wine with a beautiful structure.

Food pairings: alone at the aperitif, with a fried foie gras or candied fruits stuffed with foie gras, with baked pears and a Fourme d'Ambert cream, for dessert with an epiphany cake or a Tarte Tatin.

Aging capacity: 5 to 20 years



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