

Château de la Genaiserie

Coteaux du Layon St Aubin 2007

- **Château de la Genaiserie - AOC Coteaux du Layon St Aubin (100% Chenin)**

Vinification

Grapes are harvested at the ideal stage of over-ripeness, when sugar and acidity are in perfect harmony. No destemming. Slow pressing. Temperature controlled vinification preserves the fresh aromas.

Tasting Notes

Saturated yellow color. Floral notes are followed by tropical fruit, apricot and papaya. Lush on the palate, the wine develops flavours of quince and candied fruit. Lively with a long finish.

A wonderful accompaniment to foie gras, seafood and fish with sauce. Excellent with tropical fruit tarts and dried fruits. Also make a pleasant aperitif.

Selected by DECANTER Jan 2010 ★★ ★

“Weighty, mouthfilling, textured honeyed palate. Well-balanced, but a touch of bitterness on finish. Good length. From 2010.” — *Jim Budd*

Appellation :	AOC Coteaux du Layon St Aubin
Vintage :	2007
Grape Variety :	100% Chenin (Noble Rot)
Soil :	Argilo-sableux sur sous-sol calcaire
Plantation Density :	1800 vines / acre 4500 vines / hectare
Residual Sugar :	90g/l
Alcohol :	14% Vol

