

SAVEUR du CHÂTEAU DE LA GENAISERIE

AOC Coteaux du Layon 2020



COTEAUX DU LAYON
Appellation Coteaux du Layon contrôlée



Appellation	AOC Coteaux du Layon
Vintage	2020
Varietal	100% Chenin
Soil	Clay-sand on schist and sandstone
Density of Plantation	1800 vines / acre 4500 vines / hectare
Residuel Sugar	80 g/l
Total Acidity	5.78 g/l H ₂ SO ₄
Alcohol	13.5 % vol.

❖ Vinification

Manual harvesting. Whole grapes are macerated overnight.
Slow pressing. Temperatures are controlled during fermentation.

❖ Tasting Notes

Intense, bright color. A first floral nose dominated by exotic fruits (apricot, papaya). Refreshing in the mouth, livened by a slight minerality. Excellent aromatic persistence with a delicious round finish. Perfect match with foie gras, fishes in sauce, pies. Ideal for cocktail hour.

❖ Packaging

"Anjou écusson" bottle
Carton of 6 or 12 bottles (flat)