

M. Blouin



COTEAUX DU LAYON BEAULIEU

Affluence and Crystallized fruits

AOC : Coteaux du Layon Beaulieu

Colour : White

Type : Syrupy

Grape Variety : Chenin (100%)

Vol : 12.5 %

Bottle volume: 75 cl

Smooth and harmonious wine coming from the Coteaux du Layon Villages family. Born from overripe grapes, and a successive sorting. Can be served for cocktails, or with foie gras, strong blue cheeses, ice cream or tangy pastries.

WINEMAKING

Integrated farming

Hand harvested by successive pickings.

Each selection is processed separately so that it develops its own characteristics and then they are blended together before conditioning.

TASTING NOTES

EYE: straw yellow colour to a golden yellow.

ODOUR: A delicate and fruity scent with hints of apricot, quince and baked apples.

TASTE: is sweet, long and creamy, which emphasizes a fruity element.

SERVICE

SERVING TEMPERATURE: 10°

AGEING: 8 years or more

FOOD MATCHES: cocktails, or with foie gras, blue cheeses, and chocolate desserts.