



Wine: Coteaux Du Layon
 Domaine La Gabettrie
 Vintage: 2013
 Grape: Chenin Blanc 100%
 Alcohol: 12,5%

Vinification & maturing

The grapes have been picked by hand and immediately pressed on a pneumatic press at a low pressure. Alcoholic and malo-lactic fermentations in stainless steel vats. Maturation for 8 months in stainless still vats for a maximum freshness, both on the nose and on the palate

Tasting notes

This wine presents the characteristic flavour of quince, pear and honey. The mouth is round, full-bodied and balanced with a refreshing intensity.

Food pairing

Give it a go as an aperitif, or with foie grass, or desserts of any kind.

Serving temperature

10-11°C

(Indeholder sulfitter)

