

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

COTEAUX DU LAYON PRESTIGE

DETAILS OF PRODUCTION

This Prestige Coteaux du Layon comes from selected vineyard sites within the six named Coteaux du Layon Villages communes - largely from Beaulieu-sur-Layon. The old Chenin Blanc vines grow on volcanic rocky soils which allow for long ripening and a dramatic complexity of flavour in the grapes. Late harvested with a mixture of vine drying and noble rot to concentrate the sugars, acids and flavours make these the perfect grapes from which to make dessert wines. The vineyards are harvested by hand in successive 'tries' - to pick only optimum bunches and grapes. The grapes are then gently pressed and undergo a long, cool fermentation and maturation in old oak. This wine will age further in bottle for decades to come.

TASTING NOTES

A pale golden yellow colour. Delicate and complex on the nose with aromas of honeysuckle, peach, orange blossom, quince jelly and apricot jam. In the mouth the wine is gently sweet rather than cloying or sticky and it is held in supreme balance with zesty citrus, especially lime, acidity. The finish is voluptuous and long.

HOW TO SERVE

This sweet wine would be ideal with foie gras and a perfect match with blue cheese. It is also very nice with Tarte Tatin.

MENTZENDORFF
wine shippers since
1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE

Depuis 1885

VINTAGE

2017

STYLE

Dessert

BLEND OF GRAPES

100% Chenin Blanc

WINEMAKER

François-Régis de Fougeroux

ALCOHOL

13%

