

Coteaux du Layon Or et Lumière



LOCATION : The vines are located on the hillsides along the Layon river.

WINEMAKING : The vines are harvested manually by successive selections in the late season. Very gentle pressing followed by slow fermentation at controlled temperatures.

AGEING : Aged on fine lees for 6 months before bottling.

VARIETALS : Chenin Blanc 100%

SERVING : Served chilled at 8-10°C.

FOOD PAIRINGS : This wine will accompany aperitifs, foie gras, fish in sauce with Coteaux du Layon (pike-perch, pike), mature goat's cheese, sour tarts (apricot, lemon, fresh fig).

www.lesvignoblesedonis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.