

Coteaux du Layon Le Petit Arayon



TERROIR : Limestone, a soft soil made primarily from fossilized seashells.

WINEMAKING : The vines are only hand harvested in the late season, when the famous “noble rot” has successfully concentrated all the sugar and aromas in the Chenin Blanc berries. Soft pressing then slow fermented with temperature control system to respect the fruits.

AGEING : The wine is aged on lees during 6 months before bottling.

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (8-10°C).

FOOD PAIRINGS : This wine will go well in aperetive or with foie gras, fish in Coteaux du Layon sauce, goat cheese and fruit pies (lemon, apricot or fresh fig).



Deep gold color.



Lovely candied fruits(apricot, mango).



Develops a fully rich palate but very well balanced. Great length with some freshness in the end.

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