

COTEAUX–du-LAYON 2005

CHATEAU DE BELLEVUE

Grape Variety: Chenin 100%

Technical Criterion:

The grapes are handpicked at harvest with as many as three or four successive pickings to ensure that only the ripest grapes are harvested each time.

The fermentation process depends on the rich quality of the grapes. They are left to macerate in wooden barrels which allow the wine to release the subtle aromas of the overripe Chenin grapes and above all the finesse given only by the ‘noble rot’.

Characteristics of the wine:

Tender, fine with subtle fruits, the COTEAUX –du-LAYON displays her youth by a yellow ‘robe’. The Coteaux-du-Layon 2005 is, at this time, concentrated and fresh. With notes of honey, acacia and quince mixed with creamy perfumes of figs and dried fruits.

Gastronomy:

Excellent as an aperitif or to accompany foie gras, smoked duck’s breasts, Roquefort cheese and certain desserts.

Packaging: 75 cl. Bottles
Cartons of 6 or 12 bottles
European pallet
Price: 3.85€HT

Château de Bellevue Hervé TIJOU 49190 St Aubin de Luigné 02.41.78.33.11.