

# Coteaux du Layon (sweet wine)

## *Cuvée « tradition »*

Domaine de Pied Flond

**Grape variety** : Over-ripened Chenin

**Terroirs** : Clay, sandstone and schist soils in Martigné-Briand.

**Wine making** :

- Over-ripeness of the grapes (noble rot).
- Slow and natural fermentation (no yeasting), during a few weeks in stainless steel and thermo regulated vats. Fermentation stop when the perfect balance of tastes is reached.

**Tasting** :

**The robe** is bright.

**The nose** shows white and yellow fruits aromas (pear, pineapple, apricots, peaches...).

The attack in **the mouth** gives a nice freshness. Then sweetness slightly shows, making this wine very well balanced.

**Service and consumption advice** :

Served at 7 to 8 °C, this wine is perfect for aperitif, it perfectly pairs with various meals :

- Duck foie gras, half-cooked or pan-fried (with white fruits).
- Des salades de gésiers confits et de magrets de canard.
- Veined cheese (bleu d’Auvergne, Fourme d’Ambert, Roquefort...).
- Tatin pie, pear and almond paste pie, apricots or rhubarb pies...

**Conservation** : This wine is already very pleasant, it will evolve well during a few years.



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