

Coteaux du Layon 2017 (sweet wine)

« LES TENTATIONS »

Domaine de Pied Flond

BRONZE LIGER LOIRE VALLEY WINE COMPETITION

Grape variety : Over-ripened Chenin

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

Wine making :

- Over-ripeness of the grapes (noble rot). 5 to 7 sortings are necessary to harvest only the most matured fruits.
- Respect of the harvest, transport in small containers.
- Natural and slow fermentation in barrels for a few months.
- Aging in oak barrels with regular battonage to garnish the wine structure.

Tasting :

The robe is golden yellow with a nice intensity and reflects.

The nose is generous, dominated by quince, cinamon, clove, ginger and ginger bread. Then the oak barrels brings vanilla notes.

In mouth, the attack is round and sweet with a nice balance of tastes. The final is fresh with a good acidity very characteristic of our ligierian wines. Aromas of vanilla, liquorice and soft spices.

Service and consumption advice :

Served between 7 to 8°C after decanting, this wine is ideal with :

- Duck foie gras, half-cooked or pan-fried (with white fruits).
- Veined cheese (bleu d'Auvergne, Fourme d'Ambert, Roquefort...).
- Tatin pie, pear and almond paste pie, apricots or rhubarb pies...

Conservation : This prestigious wine will nicely evolve over a few decades.



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