

# COTEAUX DU LAYON RABLAY

## CHÂTEAU LA TOMAZE: CUVÉE LYS

### Style

White, Sweet

### Region

Loire

### Wine Maker

Vincent Lecointre

### Appellation

Layon Rablay, on the banks of the river Layon, a tributary of the Loire.

### Cépage

100% Chenin Blanc

### Tasting Note

A rich, golden wine of incredible concentration. Its unctuous raisin fruit and subtle honey and mineral flavours are uplifted by charming acidity and an incredible finesse.

### Serve

Fruit Puddings, Blue Cheese

### Cellarage

Ready to drink from bottling, this wine ages fantastically well in the medium and long term, especially in superior vintages when it will keep for decades.

### Vinification

Low yields (25 hl/ha) of botrytised (80%), triage (successive vine combing) harvested grapes undergo a delicate 5 hour pressing before being fermented and matured in large, used oak barrels for 12 months prior to a light filtration and bottling.

### History

Sweet wines have been made for centuries along the steep slopes of the river Layon wine growing is documented in the 4th Century yet they have only enjoyed appellation contrôllée status since 1950. Wines are made exclusively from Chenin Blanc and growers attempt to maximize the beneficial sweetening effects of 'noble rot' which dries the grapes on the vine. Yields are strictly limited to a maximum of 30 hl/ha and the Coteaux du Layon wines must have at least 12° of alcohol.

