

COTEAUX DU LAYON: LA PIERRE BLANCHE

Style

White, Sweet

Region

Loire

Producer

Vincent Lecointre

Appellation:

Coteaux du Layon, on the Layon tributary of the river Loire in the Deux Sèvres department.

Cépage

100% Chenin Blanc.

Tasting Note:

A clear, pale wine with delicate rose petal aromas. A lightly honeyed palate with citrus fruit notes precedes a long, clean finish.

Serve

Blue Cheese, Fruit Puddings or Foie Gras.

Cellarage

Intended for youthful drinking, it will nevertheless age happily for three to five years.

Vinification

Low yields of hand harvested, botrytised grapes from 25 year old vines are given a light pneumatic pressing prior to the juice being fermented and then filtered and bottled late the following spring.

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 contrôlée 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.

