



Ecllosion

Coteaux de l'Aubance

Very soft wine, made from grapes affected by noble rot harvested by hand and sorted in successive pickings.

Early morning mist followed by sunshine favour the development of noble rot or botrytis. The wine is rich, smooth and powerful.

Blend: Chenin Blanc (100%)

Color: White

Type: Sweet

Alcohol: 12% by vol.

Appellation: AOP (Appellation d'Origine Protégée) Coteaux de l'Aubance

Soil: Limestone

Description

Deep gold with hints of green, charming and complex aromas of apricot, honey and a touch of quince. The richness perfectly balanced with acidity giving a very harmonious wine.

Food & Wine Pairing

Aperitif, dessert ou simply with foie gras or blue cheese.

