



Coteaux de l'Aubance



Made exclusively from Chenin Blanc, also known as Pineau de Loire, in the sedimentary soils between the Aubance and Loire rivers. The grape bunches are selectively hand picked when botrytis is well developed. This sweet wine has a beautiful golden robe with glints of green. The wine is intense, complex yet still fresh and will easily please.

Blend: Chenin Blanc (100%)

Color: White

Type: Sweet

Alcohol: 12% by vol.

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

Soil: Clay gravel

Description

Sweet white wine, fruity, well balanced with a clean soft finish. Quince, apricot and honey aromas.

Food & Wine Pairing

As aperitif or dessert wine, also goes well with foie gras and blue cheese

