

Vertumne Wine Collection

SAVEUR du CHÂTEAU DE LA GENAISERIE

AOC Coteaux du Layon 2025



COTEAUX DU LAYON
Appellation Coteaux du Layon contrôlée



Appellation	AOC Coteaux du Layon
Vintage	2024
Varietal	100% Chenin
Soil	Clay-sand on schist and sandstone
Density of Plantation	1800 vines / acre 4500 vines / hectare
Residual Sugar	71 g/l
Alcohol	12 % vol.



❖ Vinification

Manual harvesting. Whole grapes are macerated overnight.
Slow pressing. Temperatures are controlled during fermentation.

❖ Tasting Notes

Intense, bright color. A first floral nose dominated by exotic fruits (apricot, papaya). Refreshing in the mouth, livened by a slight minerality. Excellent aromatic persistence with a delicious round finish. Perfect match with foie gras, fishes in sauce, pies. Ideal for cocktail hour.

❖ Packaging

"Anjou écusson" bottle
Carton of 6 or 12 bottles (flat)

INGREDIENTS - NUTRITION



100ml E = 415 kJ / 99 kCal