

# Vertumne Wine Collection

## SAVEUR du CHÂTEAU DE LA GENAISERIE

### AOC Coteaux du Layon 2024



COTEAUX DU LAYON  
Appellation Coteaux du Layon contrôlée



<b>Appellation</b>	AOC Coteaux du Layon
<b>Vintage</b>	2024
<b>Varietal</b>	100% Chenin
<b>Soil</b>	Clay-sand on schist and sandstone
<b>Density of Plantation</b>	1800 vines / acre 4500 vines / hectare
<b>Residual Sugar</b>	60 g/l
<b>Total Acidity</b>	5.78 g/l H <sub>2</sub> SO <sub>4</sub>
<b>Alcohol</b>	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)

