

une histoire de famille

Le Pont Martin

Appellation d'Origine Contrôlée

- Coteaux du Layon 2017.

Variety

- Chenin (100%), 25 years old vines on average..

Terroir

- Sandstone shale covering the entire area, hillside vineyards on the edge of the Arcison (tributary of the Layon).

Yield

- 28 hectoliters/hectares.

Wine making

- Low pressure pneumatic pressing.
- Gentle 12-hour clarification with recovery of lighter sediment
- Put in oak barrels of 2 wines for alcoholic fermentation and ageing (9 months).
- Bottled on November 30, 2018.

Tasting

«Le Pont Martin» is characterized by a yellow color with shades of orange. On the nose there are intense scents of white fruits and honey with woody and toasted notes. On the palate the wine is soft, sweet and fleshy with aromas of peach, candied pineapple and honeyed flowers, which persist in a beautiful mineral finish.

Service

- Serve at 8-10 °C, wine for laying down.
- Food pairing: As an aperitif with foie gras, fish in sauce, poultry with cream or fruit and blue cheese. To try with an apple crumble.

Analyses

- **Alcohol** : 14.30 % Vol // **Residual sugars** : 46.7 gr / l // **Total acidity**: 4.9 gr / l // **Acidity Vol** : 1.02 gr / l // **Free SO2** : ND // **Total SO2**: 48 mg / l

