



Famille Vaillant
LES GRANDES VIGNES

Appellation d'Origine Protégée

- Coteaux du Layon 2018.

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

- 22 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).

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** : 12.94 % Vol // **Residual sugars** : 149 gr / l // **Total acidity**: 4.5 gr / l // **Acidity Vol** : 1.09 gr / l // **Free SO2** : ND // **Total SO2**: 30 mg / l

Le Pont Martin



Laurence, Jean-François et Dominique VAILLANT - Vignerons
GAEC VAILLANT - «La Roche Aubry» - Thouarcé - 49380 BELLEVIGNE EN LAYON
02.41.54.05.06 - vaillant@domainelesgrandesvignes.com - www.domainelesgrandesvignes.com

