



*Famille Vaillant*  
LES GRANDES VIGNES

## Appellation d'Origine Protégée

- Coteaux du Layon 2019.

## 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

- 18 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 (12 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** : 13.88 % Vol // **Residual sugars** : 48.7gr / l // **Total acidity**: 3.44 gr / l // **Acidity Vol** : 0.9 gr / l // **Free SO2** : ND // **Total SO2**: 27 mg / l

## *Le Pont Martin*



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