

COTEAUX DU LAYON BEAULIEU

« A la Faveur de l'Automne »

Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

Grapes Variety

Chenin Blanc (100%).

Soil

Schist and schistose clay, with some areas of pea gravel on the hilltops.

Production technical data

We wait until the grapes are overripe then we hand harvest them, going through the vines several times successively. We carry out slow, natural fermentation in barrel over several weeks, without yeasting. Fermentation is stopped when the perfect taste balance is achieved. The wine is aged in barrel for 10 months before being bottled.

Tasting Notes

Bright, crystal clear appearance with a lovely intensity of colour.

On the nose, the wine shows great olfactory purity, a mixture of fruit compotes, predominantly apricots and peaches.



On the palate, the wine is soft and perfectly balanced, with exotic fruit notes (lychees, mangos, pineapples). A touch of acidity on the finish underpins this wine's freshness and provides a lift towards the end.

Serving advice and food recommendations

Served at a temperature of 6-7°C, this wine can be enjoyed on its own and will also complement a number of dishes :

- goose or duck foie gras, half cooked or pan-seared ;
- blue cheeses ;
- white meats in creamy sauces and sweetbreads ;
- pear charlotte or hot tarte tatin.

Enjoy

Delicious as an aperitif, foie gras, Thai dishes, blue-veined cheeses such as Roquefort, apricot tart or tropical fruit sorbet.