



CHÂTEAU SOUCHERIE

ANJOU – LOIRE VALLEY

1^{er} Cru Chaume 2015

Appellation : Coteaux du Layon 1^{er} Cru Chaume

Grape variety : 100% chenin

Residual sugar : 110 g/l

Soil : Produced from 70 year old vines on beige shist of Saint Georges with veins of phtanite in the commune of Rochefort sur Loire.

Wine making/Ageing : Manual harvest, pneumatic pressing, slow natural fermentation and maturing in oak barrel of 12hl and half muids during 9 months.

Tasting : A beautiful straw yellow colour. A nice range of aromas dominated by hints of quince and baked apple. The mouth is generous, smooth but balanced. A great sharp freshness comes to handle the sugars. This allows to reveal a digest and harmonious wine. The finish in mouth seduces by its Victoria pineapple flavours.

Laying down : Approximately 10 years

Food pairing : Consumed at a temperature of 8°C, ideally after a decanter to enhance the aromatic potential, this wine will go well with goose or duck foie gras, semi-cooked or fried or poultry or white meats but also with blue-veined cheeses (Blue, Roquefort, etc.), pear carts or warm Tatin pies.

The vineyard is certified in conversion to Organic Agriculture by the Ecocert organization.



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