



Coteaux du Layon Chaume Premier Cru

Coteaux du Layon

This wine is the result of a win-win situation. AOC Coteaux du Layon Premier Cru Chaume is one of the most famous of the Loire Valley's Coteaux du Layon appellations.

While the soils never produce vigour, neither do they let the vine suffer too much. It is only through a controlled load and extremely careful picking that the winegrower is able to bring out the potential of this appellation's mesoclimate.

With this extreme care, we obtain the finesse and complexity that only a beautiful overripe grape can give, in exchange for yields of often less than 15 hl per hectare.



Plot location: Top of the hillside on a southerly slope.

Terroir: Carboniferous sandstone with coal, sandstone on alterite with cinerite and phthanite on alteration and rock.

Surface area: 2.6 hectares

Average age of vines: 50 years old

Grape varieties: 100% Chenin

Vine management: Narrowly spaced vines – 5,500 vine stocks per hectare. De-budding and manual thinning in June and July. Grass cover between rows.

Plant protection: Trace elements, seaweed, Cuivrol and plant extracts.

Harvest: Manual, with successive selections in the vineyard.

Winemaking methods: Slow pressing, long fermentation without cultured yeast. Ageing in oak barrels.