



## Coteaux du Layon Rochefort

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This is the estate's "entry-level" Coteaux du Layon wine, which is harvested earlier than the other sweet wines. It is a lighter drink that can be enjoyed young.

This wine comes from the mid-slope plot of the Haut de la Garde vineyard, known for having a slower onset of botrytis (noble rot) than elsewhere.

To conserve its freshness, we harvest the grapes in full bunches as soon as at least half of the berries in the bunch are showing concentration.

Rochefort can age just like any Layon but it is preferable to enjoy it young to appreciate its full freshness. It is the only Layon that we offer in 750 ml bottles.



- **Plot location:** Gently sloping northerly plot on the upper hillside, amid a wide open landscape overlooking the Loire, opposite Savennières.
- **Terroir:** Schistose sandstone with the presence of rhyolite in the basement rock.
- **Surface area:** 2.2 hectares
- **Average age of vines:** 55 years old
- **Grape varieties:** 100% Chenin
- **Vine management:** Narrowly spaced vines. 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, settling of the must during 24 to 48 hours, slow alcoholic and malolactic fermentation (without cultured yeast or chaptalization).
- **Pairing suggestions:** Appetizers.