

Domaine Cady



Val de Loire Wines

COTEAUX DU LAYON 2006

GRAPE VARIETY :

100% Chenin

HARVESTING AND VINIFICATION :

Harvesting is done by selective and successive hand picking of botrytis (noble rot) covered grapes only.

Average alcohol content at the moment of harvesting: 17°

Maturing at controlled temperature was completed within five months

TASTING NOTES :

Intense, bright, straw yellow colour. Delicious fruity nose with peach, pear, blackberry and mirabelle aromas. Its unctuous but straightforward bouquet echoes the prevailing ripe pear notes of its nose.

Round in the mouth and with very persistent aromas, this wine can be drunk while still young.

SERVING SUGGESTIONS :

To be served at 8 to 10°C as an aperitif, with foie-gras, fish or white meat dishes in creamy sauce. Goes well with Tarte Tatin or galette à la frangipane (almond cake).

ANALYSIS :

Alc.: 12% by vol.

Residual sugars: 90 g/l

Acidity: 4.3 g/l H₂SO₄



Sylvie, Philippe and Alexandre CADY

Terra Vitis

Observer, respecter pour produire