



Domaine
du Petit
Métris

Domaine Du Petit Métris Coteaux du Layon Chaume

Production Area: As of the 2011 vintage the Chaume appellation is promoted to 'Coteaux du Layon Premier Cru Chaume'. The appellation covers 65 hectares and is located on the 'commune' of Maine-et-Loire, Rochefort-sur-Loire.

Grape Variety: Chenin Blanc

Vineyard: South Facing

Soil: Schist with some sandstone.

Vine Age: 30 to 50 years old.

Vinification and Aging: Hand harvested with several pickings, picked at optimum ripeness with botrytis and after undergoing passerillage. A combination of traditional fermentation and vinification in foudres.

Tasting Notes: Deep gold color. Aromatic nose with rich sweet and sour tendencies. Exotic aromas of orange peel mixed with acacia flowers, pine, bees wax with a delicate hint of wood. On the palate it is soft and bold at once with a delicate lingering finish. It is surprisingly fresh despite the sweet palate.

Serving suggestions: Great as an aperitif, or with foie gras on toast, any dessert made from almond paste or frangipane, also great with blue cheeses such as Fourme d'Ambert or Roquefort.

This wine may be appreciated from 5 years after harvest, it is best aged and will improve by aging over 10 years, to one century old for the best millésimes.



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