



# CHÂTEAU SOUCHERIE

ANJOU – LOIRE VALLEY

## Patrimoine 2018

**Appellation :** Coteaux du Layon

**Grape Variety :** 100% chenin

**Residual sugars :** 90 g/l

**Soil :** Produced from 30 years old on gravelly soil in the commune of Beaulieu sur Layon.

**Wine making/Ageing :** Manual harvest in 25kg crates. Pneumatic pressing, slow natural fermentation and ageing in vats for 6 months

**Tasting :** A beautiful golden yellow colour, brilliant. The nose is precise with notes of candied quince and juicy pears to the heart. The palate is smooth with a richness and controlled sweetness. It is a very digestible Layon style, without excess sugar or imbalance. The finish reveals flavours of rhubarb and cooked apple.

**Laying down :** Approximately 5 years

**Food pairing :** Served fresh (8°C), this wine can be enjoyed as an aperitif or easily with salads of candied gizzards and duck breasts, cheeses such as bleu d'Auvergne, Fourme d'Ambert, Roquefort but also with pies with pears and almond paste, pies with apricots or rhubarb.

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



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