



ELEGANCE

COTEAUX DE L'AUBANCE



GRAPE VARIETY

Chenin 100%

TERROIR

Schisty-sandstone in Juigné sur Loire.

WINEMAKING

Waiting for an overmaturity of the grapes.

Manual harvestl.

Low and natural fermentation in tank.

TASTING

Served between 7°C and 8°C (45°F / 46°F).

FOOD AND WINE PAIRINGS

Élégance will accompany foie gras, white meat and fish with lemon. But also with blue cheese and a lot of desserts.



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