



ELEGANCE

COTEAUX DE L'AUBANCE



GRAPE VARIETY

Chenin 100%

TERROIR

Schist-sandstone in Juigné sur Loire.

WINEMAKING

Overmaturity of the grapes before picking.

Manual harvest.

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, fish with lemon or even salads with bitterness. It is also a perfect match for blue cheese and tangy desserts.



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