



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Gunther-Chereau, Perles Fines du Coing, Vin de Pays Val de Loire, Effervescent Brut

Vin de Pays Val de Loire, France

Family vineyard covering 3 different estates, managed by mother and daughter Veronique and Aurore. Veronique joined the estate in 1989, after she took over her father. Aurore joined her in 2011 and converted some of the vineyards to certified organic winegrowing methods. The 3 vineyards, all in the Muscadet and surrounding appellations, have each a different story and different terroirs.

PRESENTATION

Château du Coing in Saint Fiacre sur Maine, owes its name to its location at the 'corner' of the Sèvre and Maine rivers.

Sloping down to the rivers, our plots of vines have a south-facing orientation, some of which with a gradient as steep as 12%. This typical Loire Valley château was built during the reign of Louis XIII, re-built in the 18th century, and then altered again in the 19th century under Charles X. The château has a long history and the first written record – dating from 1536 – already refers to it as a wine estate.

TERROIR

The vineyard of Château du Coing lies on a subsoil of metamorphic rock (two-mica and garnet gneiss). The orientation of the hillside along the Maine river has led much of the gneiss to erode into sheets which are very weathered across the entire plot. Micaschist and amphibolite can also be found.

WINEMAKING

Yield of 50 hL/ha.

The must undergoes alcoholic fermentation until it reaches 11% abv. This first stage gives us a still wine. The secondary fermentation takes place in the bottle, triggered by the addition of a mixture of sugar and yeast. 18 months' ageing on lees before disgorgement.

Dosage, to obtain a Brut sparkling wine.

VARIETAL

Melon de Bourgogne 100%

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

This wine has delicate citrus aromas, as well as notes of white flowers. It then tends to develop brioche-like notes after a few months in the bottle.

FOOD PAIRINGS

Perfect as an aperitif or with desserts. Also pairs well with white meats.



Bruno Lafon Selection

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