



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Gunther-Chereau, Audace du Coing, Vin de Pays Val de Loire, Blanc

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

Metamorphic bedrock: two-mica and garnet gneiss, covered with shallow soil. Micaschist and amphibolite can also be found.

### WINEMAKING

Yield of 50 hL/ha.

Grapes are harvested by hand. The harvest takes place in October when the grapes are over-ripe and have the optimal lever of sugar. The fermentation process lasts a month and a half. During the first weeks, the wine is fermented at a cold temperature of about 14°C. The temperature is then kept at 18°C to prevent any stoppage in fermentation. The residual sugar in the wine is approximately 50g per litre.

### VARIETAL

Melon de Bourgogne 100%

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

### TASTING

This wine has a nose of honey, quince and aromas of ripe fruits. Its natural acidity provides beautiful balance on the palate.

### FOOD PAIRINGS

Works equally well as an aperitif or with desserts like tarts, cakes and fruit salads. Will also pair nicely with cheese, some meats and exotic cuisine.



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

