



Loire, Château de Suronde, L'allégorie de Suronde, AOC Coteaux du Layon, Blanc

AOC Coteaux du Layon, Vallée de la Loire et Centre, France

Château de Suronde is an iconic and magical wine estate in the Loire Valley. This historic estate produces dry and sweet wines made of Demeter grapes.

As an extension of its approach to producing exclusive and refined wines, Château de Suronde has chosen to be a residence for artists. Each year, a Belgian visual artist will be chosen for a residency at Château de Suronde and a selection of his or her works will appear as labels on the different vintages of the concerned vintage.

PRESENTATION

An off dry wine, with residual sugars: 71 g/L

TERROIR

30-40 year-old vines on sandstone schist with a silty-clay texture. 5000 vines/ha, yield 15hl/ha.

IN THE VINEYARD

Short cordon pruning, disbudding, manual leaf removal and green harvesting enable us to achieve balanced vigor and healthy grapes.

After monitoring the development of noble rot, the grapes are harvested by hand. The bunches are sorted on the stumps, then taken to the winery.

WINEMAKING

Gentle pressing, fermentation at $16-18^{\circ}$ in stainless steel vats. Aged in stainless steel vats. Bottled the summer following the harvest.

AGEING

9 months in oak. Bottled in the spring following the harvest.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk hased products.

SERVING

12°C/54°F

AGEING POTENTIAL

Over 15 years

TASTING

Ageing potential: Can be enjoyed now, with a minimum ageing potential of 10 years.

FOOD PAIRINGS

Beautiful balance between freshness and fruit. A mellow wine with exotic and candied fruit aromas. Pairs well with creamy poultry, blue-veined cheeses and apricot tart.



