



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Coteaux du Layon

2018

01

Provenance:

Layon, Anjou, Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Alone or with desserts such as apple tart, clafouti, baked custards, or puddings

04

Serving:

Temperature: 8-10°C



Vineyard Cultivation:

The 2018 vintage was historic, in Anjou as in many French regions, with good yields and exceptional grape quality. The dry wines harvest began on September 10th and went on for twenty days without a single drop of rain. All harvesting was completed by hand in perfect conditions which allowed optimal management of the ripeness.



Vinification:

Using indigenous yeasts the wine is aged for 7 months on total lees, in vats. Then refining by centrifugation with a slight filtration done on diatomaceous earth.



Tasting Notes:

Due to fermentation in vats, it retains fresh and light characteristics with an equal and harmonious balance of sweetness and acidity. On the nose it presents with notes of fresh fruits and citrus it opens further with rhubarb and dry hay. It has a smooth and seductive mouthfeel and sustained acidity.



Soil Type:

Clay on schist



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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