

DOMAINE BELARGUS Coteaux du Layon 'Echarderie' 2018

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Provenance: Layon, Anjou, Loire Valley **Grape Variety:** 100% Chenin Blanc

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

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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. According to Ivan Massonnat, "the Domaine's Chaume 1er Cru plots surround the place called 'L'Echarderie,' which, until the French Revolution, was the cellar of the lords of Haute-Guerche (exploiting the Chaume vineyards for the Ronceray Abbey)."



Vinification:

Using indigeneous 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.

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Tasting Notes:

The dark-golden colored 2018 Coteaux-du-Layon Chaume Premier Cru Écharderie opens with an intense and elegant, noble and refreshing bouquet of citrus fruits, such as limes, lemons and oranges, intertwined with honey and stone fruit as well as stony aromas, beautifully pure and precise. Playful and refined on the palate, this is an elegant, dense and stimulatingly salty and crystalline Chaume that offers remarkable drinkability and gastronomic talent due to its fine piquancy on the saltygrippy finish that doesn't take away the sweetness but lifts it, making the wine's lovely ripe fruit component a fine pairing with many dishes, not only from the Asian cuisines. Fine bitters on the aftertaste. Very stimulating indeed. 94 points - Stephan Reinhardt, Wine Advocate.



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Soil Type: Clay on schist

Method: Organic and Biodynamic

Trade Portal www.closcachet.com.au Instagram: @closcachet



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