

Château Soucherie



Coteaux du Layon Patrimoine



At a Glance:

- **Appellation:** AOC Coteaux du Layon
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 50 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple parcels near Rochefort-sur-Loire, Beaulieu-sur-Layon, and Saint Lambert du Lattay
- **Soil Types and Compositions:** Schistous clay
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Guyot, vines average 35 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting, yields average 14 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes and in a succession of tries, usually in early October

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 6-9 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

In The Glass:

The Coteaux du Layon's regular botrytis gives a wine of great concentration and depth. Buoyed by high acidity, its c. 50 g/l of residual sugar is not cloying, and the wine is balanced in its intensity of yellow apple, ripe pear, and beeswax. Wonderful with savory desserts and cheeses, surely, this wine is also an ideal partner to main courses such as lobster in rich cream sauce or foie gras.