



# Bateliers de Loire Coteaux du Layon 2021

## TASTING NOTES

### COLOR:

Deep yellow with golden highlights

### AROMAS:

Intense aromas of candied apricots, pineapple and honey

### PALATE:

The aromatic complexity continues on the palate, the sweetness without excess is balanced with a tangy finish

## FROM GLASS TO PLATE

### FOOD PAIRING:

Aperitif

Foie gras

Dessert with little sugar

**SERVING TEMPERATURE:** between  
13 and 15°C

## WINE

**WINE STYLE:** Sweet white

**GRAPE VARIETY:** Chenin

**WINE MAKING:** Very slow pressing of the various grape selections. Moderate racking, slow fermentation (2 to 3 months)

**MATURING:** Matured in vats on fine lees

**ALCOHOL:** 11% vol

**RESIDUAL SUGAR g/L:** 80

REMY PANNIER  
MAISON FONDÉE EN 1885