# LA SYMBOLISTE - 2023

*The verdant surroundings of the Layon riverbanks, where nature is ever-present, give this cuvée its full aromatic richness. Its soft and velvety style comes from the early stages of botrytis and its freshness.*

AOP Coteaux du Layon
Loire Valley
100% Chenin Blanc
Gentle pressing
Vinification and aging in stainless steel tanks
Residual sugar: 63 g/L

TERROIR:

30- to 40-year-old vines on sandstone schist with a silty-clay texture
5,000 vines/ha
Yield: 20 hl/ha

**THE MAGIC OF THE WINE:**

The nose opens with exotic aromas of mango and lychee. Floral notes and dried fruits follow, with raisins, figs, and pistachios. Added to this are fragrances of raspberry and pear brandy.

The palate entry is silky, with a balance between sweetness and acidity. The finish transports us to new horizons with exotic aromas.

Fruity – Exotic – Fine – Balanced

FOOD PAIRINGS:

Thai cuisine, ginger chicken


***Alcohol:*** *11.50% ABV*
***Volume:*** *75 cl*
***Aging potential:*** *30 years*

*Certified Organic (ECOCERT) – Made from DEMETER-certified grapes*