

# PETIT MÉTRIS COTEAUX DU LAYON 1ER CRU CHAUME

## 2018

**Country**  
France

**Region**  
Loire

**Varietal**  
Chenin Blanc

**Winemaker**  
Pascal & Hervé Renou

**Alcohol Content**  
12%

**Total Sulfur**  
No data

**Residual Sugar**  
68 g/l

**Acidity**  
No data



### HISTORY

Founded in 1784, Vignerons Independent Domaine du Petit Métris is situated in le Grand Beauvais hameau, near the village of St Aubin-de-Luigné. Known as the "pearl of Layon" they are situated in the heart of the Chaume and Quarts de Chaume appellations.

Covering 30 hectares (72% Chenin Blanc, 15% Cabernet Franc, 10% Grolleau and some Gamay and Chardonnay), today, 6<sup>th</sup> generation brothers Pascal and Hervé Renou run the family winery today.

Pascal primarily in the vineyards and Hervé in the cellar. All wines are fermented exclusively with indigenous yeasts.

### VINIFICATION and MATURATION

Hand-harvested botrytis affected grapes over the course of three weeks. Undergoes passerillage then moves into neutral oak foudre for 10 months. The wine is filtered, rested for one month before bottling.

### VINEYARD



A single vineyard between Maine-et-Loire and Rochefort-sur-Loire. Soil rich in clay, schist and pebbles. A 1er cru site since 2011. Organic practices, dry farmed. No ploughing between rows, maximum biodiversity in the soils and attracting pollinators. All in accordance with Terra Vitis regulations.

### TASTING NOTES



Intense gold in color, aromas of orange peel, acacia flower, pine and bees wax. On the palate, baked apple, dried apple and almond with balanced residual sweetness and acidity.

### FOOD PAIRING



Roquefort cheese, foie gras, pear and frangipane tart.