

Coteaux du Layon, Moulin Touchais

| Price | |
|-------|--|
| Code | |

£78.50 TOUC001

A rare botrytis vintage, big rich and sweet with great intensity and overtones of creme caramel and nuts.

Tasting Notes:

A rare botrytis vintage, big rich and sweet with great intensity and overtones of creme caramel and nuts. A mouthfilling wine with power, freshness and balance.





FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|-------------------|--|
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Loire Valley |
| Area | Coteaux du Layon |
| Туре | White Wine |
| Grape Mix | 100% Chenin Blanc |
| Vintage | 1997 |
| Style | Sweet |
| Body | Rich, round and full flavoured |
| Producer | Moulin Touchais |
| Producer Overview | The cellars of Moulin Touchais must contain one of the largest and oldest collections of any winery anywhere in the world, with several miles of underground cellars containing nearly two million bottles at any one time, including a rare collection of ancient wines, the oldest dating back to the mid to late 19th century. History documents that the first sweet wines were produced along the banks of the Layon in 1579, with Dutch merchants encouraging their production, since they appeared to have the stamina to survive the journey by boat back to the Low Countries. Whilst the family Touchais cannot claim to have pioneered the production of moelleux wine, their ancestors were certainly making wine as long ago as 1787. Read more online |
| Closure Type | Cork |
| Food Matches | The creamy texture and fresh acidity make this delicious wine a perfect match with blue cheese, tangy frangipane or fruit-based desserts. |