**DID YOU KNOW?**

Bonnezeaux vines are planted on a succession of three south-west facing slopes, La Montagne, Beauregard and Fesles. To the north we find a gently undulating plateau at around 90 metres above sea level, while the Layon river flows through at around 29 metres above sea level.

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**SOIL TYPES**

St Georges sandstone schists with quartz and phthanthite lodes.

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**VARIETAL**

*Chenin*

**COLOUR AND STYLE**

*Sweet white*

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**ANNUAL PRODUCTION**

1,600 hl or around 213,300 bottles

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**ANNUAL YIELD**

20 hl/ha

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**FOOD AND WINE PAIRINGS**

**MENU**

**APERITIF**

Canapes made with foie gras

**MAIN COURSE**

Pan-fried foie gras

**CHEESES**

Blue-veined cheeses such as fourme d’Ambert

**DESSERT**

Desserts with pear, Almond or frangipane

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**TASTING NOTES**

**appearance**

Deep golden yellow, developing copper-coloured reflections over time

**nose**

Acacia, verbena, orange zest and candied fruit including apricot and quince. Also caramel, tropical fruit and spices

**palate**

Powerful, opulent and ample, balanced by a tang of liveliness

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* 5 years average