



CACHET WINE

Coteaux de L'Aubance, Château Prince

Code PRIN155

Grown on the same limestone capped hills of Anjou, this is a rich, creamy dessert-style white, with lovely balancing citrus acidity. A complex and age-worthy honeyed Chenin, later picked and showing luscious sweet honey characters

Tasting Notes:

Notes of honey, marmalade, peach jam and nectarine. The palate is lush, soft and balanced - loing and quite weighty with streaks if lime to balance the creaminess





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Specification	
Vinification	Hand picked, several 'sorties' to get each grape at full ripeness. The grapes are pressed and the free run sweet juice fermented in tank and barrel
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Coteaux de l'Aubance
Type	Dessert Wine
Grapes	Chenin Blanc
Genres	Organic
Vintage	2017
Style	sweet
Body	Rich, rounded and full flavoured
Producer	Chateau Prince
Producer Overview	<p>Château Princé, certified organic since 2015 by Ecocert, is a benchmark of the AOC Coteaux De L'Aubance, Anjou Villages Brissac and Anjou Blanc. Régis Vincenot's first acquisition in 2002, this estate is located at the gates of the Angers capital, in the town of Saint-Melaine-sur-Aubance. The property's vines form an exceptional islet on a shale hill overlooking the Aubance River. The top of the hill presents soils where slate dominates. These "hot" lands are planted in chenin to create dry or sweet white wines with a strong personality. Cabernet Franc, a more water-hungry grape, is planted on the slopes allowing optimal maturity for the production of dense and deep reds.</p>
Closure Type	Cork
Food Matches	Rice pudding, crème brulee, citrus tarts