



# 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

---





# CACHET WINE

Specification	
<b>Vinification</b>	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
<b>ABV</b>	11.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Loire Valley
<b>Area</b>	Coteaux de l'Aubance
<b>Type</b>	Dessert Wine
<b>Grapes</b>	Chenin Blanc
<b>Genres</b>	Organic
<b>Vintage</b>	2017
<b>Style</b>	sweet
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Chateau Prince
<b>Producer Overview</b>	<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>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Rice pudding, crème brulee, citrus tarts