



# Domaine Dittière

Coteaux de l'Aubance - White 2017

<b>Region :</b>	Loire
<b>Appellation :</b>	Coteaux de l'Aubance
<b>Color :</b>	White
<b>Vintage :</b>	2017
<b>Grapes :</b>	Chenin (100%)
<b>Alcoholic degree :</b>	13 %
<b>Bottle size :</b>	75 cl



## WINEMAKING

Sustainable viticulture.  
Traditional hand picking of botrytised grapes.  
Temperature-controlled fermentation.  
Ageing on the lees.



## TASTING

**APPEARANCE :** Amber colour, pale.  
**NOSE :** Mineral, subtle, tropical fruit aromas, mango aromas.  
**PALATE :** Aromatic, delicate, silky, slightly mineral, structured body, good intensity, long length.



## SERVING

**SERVING TEMPERATURE :** Between 8° and 10°  
**AGING :** Ageing from 2017 to 2030



**FOOD MATCHES :** For the aperitif, Fish in a white sauce, Goats cheese, Flavoursome cheeses, Fruit desserts

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