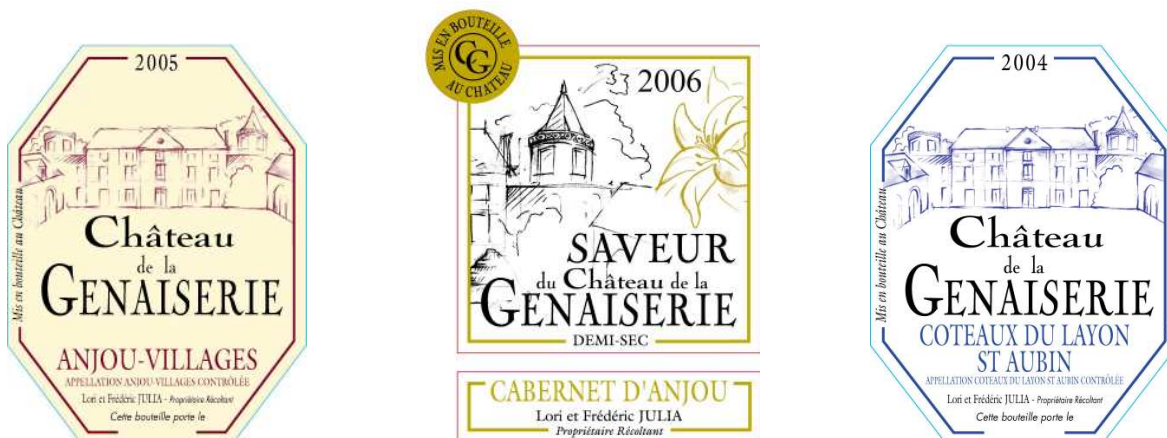


COTEAUX DU LAYON CHATEAU DE LA GENAISERIE



Chateau de la Genaiserie is situated a few short kilometers northwest of the village of St. Aubin de Luigne. The Chateau sits high on a hill so that it is possible to see the Loire River to the North and the Layon to the South. It was constructed at the end of the 17th century by a wealthy French nobleman, but it is now in the loving hands of Frederic Julia, who has been restoring the Chateau and renovating the cellars.

The Chateau produces any array of wines: traditional dry Anjou Blanc, exceptional red wines, Anjou Gamay and Anjou-Villages Cabernet Franc, and a classic semi-dry Cabernet d'Anjou Rose from Cabernet Franc. However, the stars here are the late harvest, sweet wines of Coteaux du Layon. Fashioned entirely from Chenin Blanc that is left to over-ripen on the vine, the grapes develop their flavors slowly, aided by the presence of botrytis cinerea or “noble rot,” which further concentrates the flavors. They are intensely redolent of peaches and apricots, but never cloying due to the high natural acidity of Chenin Blanc. Among the most refreshing of the classic sweet wines, their rich, intense flavors are uniquely enjoyable.

Interestingly enough, these luscious wines can be enjoyed in two distinctly different capacities. They are a perfect foil for such savory dishes as foie gras and very flavorful blue cheeses. The acidity cuts the richness of these notoriously rich foods, and the sweetness perfectly balances the saltiness. However, if you prefer to close your meal with a sweet wine, this would be a perfect match for a peach or apricot bread pudding, a rich nut tart, or a caramelized tarte tatin.

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