

Domaine Cady

Loire Valley

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France

Coteaux du Layon
St. Aubin

OVERVIEW

The banks of the little river Layon (which feeds into the Loire) have been a most fertile territory for lovers of nectarous, ageable sweet wines for several centuries, ever since the Dutch brought their appetite to bear on the fortuitously complex soils of the region. Over the years, though, the sweet wines of the Layon have never achieved the widespread notoriety of Sauternes or even of German Riesling Beerenauslese. When young, Layon is a luscious fruit salad, sometimes tasting of pineapple or banana, sometimes apricot, peach and pear, but always quince, orange, and lemon zests, the whole bound with honey. The texture is unique: at once fine and forceful, it evokes the tensile strength and exquisite delicacy of ballet as well as the durability/fragility of taffeta and silk. The tiny subregions of Bonnezeaux and Quarts de Chaume command the highest prices in the Layon. But an objective appraisal of the many young talents (exemplified by Alexander Cady!) and viticultural microclimates of the entire region very quickly convince one that a lot of truly extraordinary wine is being made even under more generic appellations.

Varieties: 100%
Chenin Blanc
Total Acreage: 46
acre estate

VINEYARD/CELLAR PRACTICES

- "Les Varennes" sourced from a 6.17 plot containing schist, quartz and square stones called "Varennes"
- Fermentation takes place in temperature controlled stainless steel vats.
- Fermentation lasts until January
- Use as an aperitif or pair with fois-gras, blue veined cheeses or simply prepared baked stone fruits with pound cake

WINES

Cady Coteaux Layon "Les Varennes" 2004

This is the basic bottle of a cuvee from many vineyards and represents an excellent value.

ACCOLADES

88 points

2004 Domaine Cady Coteaux du Layon St. Aubin "Les Varennes"

"There was already ample botrytis in early October when Cady began picking his 2004 Coteaux du Layon St.-Aubin Les Varennes and pungent brown spice, faintly fungal emanations, as well as a nip of horseradish in the nose and on the palate call attention to this fact. Quince and apple jelly, lemon and herb candy mingle in a still juicy matrix. Polish and subtle creaminess help alleviate the sharper notes of botrytis. This finishes with a somewhat candied but satisfying length." – **David Schildknecht The Wine Advocate August 2007**