

Vouvray Les Armorés



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vineyards are located to the east of Tours.

TERROIR : The Vouvray vineyards extend over 2000 hectares of clay-limestone terroir to the east of Tours. The Chenin blanc vines, also known as Pineau de Loire, benefit from a fine sunny exposure on the plateau overlooking the Loire. The grapes are harvested at maximum ripeness to achieve a perfect balance between freshness and sweetness.

WINEMAKING : Pressing, selection of the heart of the press and settling. Fermentation at low temperature (14°C), racking, ageing on fine lees (3 months), filtration. Bottled early to preserve aromatic intensity.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (10-12°C).

FOOD PAIRINGS : Aperitif, shellfish, seafood, asparagus tart, salmon avocado verrine, goat's cheese.



Light yellow dress



This wine reveals an intense nose of fresh fruit (citrus, white fruit), dried fruit (almonds) and white flowers (acacia).



Lively mouth but well-balanced on the palate, with a slightly nervous finish.

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