





LOCATION : The vineyard is located east of Tours.

TERROIR : The vineyard of Vouvray extends over 2000 hectares on a claylimestone soil. The Chenin Blanc, also called Pineau de Loire, benefits from a beautiful exposure overlooking the Loire. The grapes are harvested at full maturity. The sunny late season allowed us to achieve a high level of aromatic richness and natural concentration and to obtain a good balance between freshness and sweetness.

WINEMAKING : Pressing. Light settling then slow fermentation at low temperature (18°C).

AGEING : Aged on fine lees for 6 months then bottled in the spring.

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (10-12°C).

FOOD PAIRINGS : This wine will accompany aperitifs, foie gras, blue-veined cheeses and sweet desserts (gingerbread, nougat).