

Charles de Villeneuve

Vouvray Demi-Sec



LOCATION : Overlooking the Loire River.

TERROIR : The grapes come from selected clay-limestone terroirs. Harvest at peak ripeness and gentle winemaking methods, associated with careful ageing in our tufa chalk cellar, give this wine freshness and finesse.

WINEMAKING : Thanks to gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tufa cellars for a minimum of 12 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : Enjoy to accompany your favourite foods (delicatessen meats, pork, poultry, goat's cheese, and chocolate cake).



Pale yellow colour, with silver highlights.



Lovely, intense bouquet with hints of linden blossom and white fruit (peaches and pears).



Fresh on the palate, with great balance and finesse. Long, aromatic aftertaste with hints of dried fruit.

www.lesvignoblesedonis.com