

Charles de Villeneuve



Charles de Villeneuve Vouvray Demi-Sec

AOP Vouvray, Vallée de la Loire et Centre, France

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.

VARIETAL

Chenin blanc 100%

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Pale yellow colour, with silver highlights.

AT NOSE

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

ON THE PALATE

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

FOOD PAIRINGS

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

