



## Vobridius 2018

AOP Vouvray, Vallée de la Loire et Centre, France



Our journey now continues in Touraine and more exactly in Vouvray. The Vobridius cuvée refers to the first name given to the commune, which appears in writings from the end of the 8th century. The result of the collaboration between two passionate winegrowers, Philippe Brisebarre and Laurent Kraft, this Chenin blanc was developed to reflect the expression of the Vouvray terroir as faithfully as possible.

### PRESENTATION

A word from the winemakers - Laurent Kraft and Philippe Brisebarre :

We thought this cuvée as the purest expression of the terroir of Vouvray. For this we have selected 2 superb plots located on the first plateaux of Vouvray. The vines that grow there are known for their ability to overripen and produce naturally rich grapes. During the harvest, we look for a profile of ripe and candied fruits. The wine is matured for almost a year in oak barrels with regular resuspension of the regular suspension of the lees.

### LOCATION

A cuvée composed of the association of three superb plots located on the plateau of the commune of Vouvray. These vines are known for their ability to over-ripen and produce naturally rich grapes.

### IN THE VINEYARD

Harvest with ripe and candied fruit profiles.

### WINEMAKING

Skin maceration to extract all the aromatic potential of the grapes. Traditional fermentation (between 18 and 20°C).

### AGEING

Aged in oak barrels for one year, with regular resuspension of the lees. Bottled in September.

### VARIETAL

Chenin blanc 100%

Contains sulphites.

### SERVING

Serve at 12°C.

### VISUAL APPEARANCE

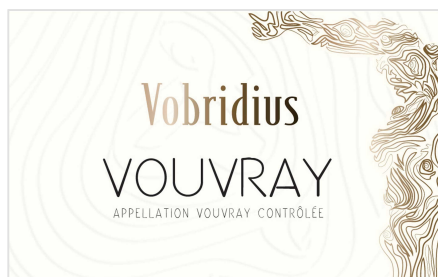
Golden colour.

### AT NOSE

Complex nose combining ripe yellow fruits (quetsche) and empyreumatic notes (brioche, caramel).

### ON THE PALATE

The palate is persistent, ample and structured, carried by a harmonious balance of acid and fat. Persistent finish with spicy notes (sweet vanilla).



## FOOD PAIRINGS

To accompany river fish (pike-perch), poulard with cream sauce, Beuchelle à la tourangelles (sweetbreads, kidney, cream mushrooms), andouillettes au feu de bois or mature goat cheese.

## REVIEWS AND AWARDS



96/100

**Loire Buyers Selection 2021**

