

# Vouvray Lieu-Dit Les Fosses d'Hareng



**LOCATION :** The Lieu-dit "Les Fosses d'Hareng" is located in Vouvray, a commune in the Loire Valley which is a UNESCO World Heritage Site.

**TERROIR :** The plots are situated in the hollow of a valley and face east-west. On the edge of the valleys, the climate is temperate and the soil warms up quickly under the oceanic influence that penetrates to the heart of the vineyard. The perruche soil is rich in siliceous elements (pebbles) on the surface and in the soil. It has a sandy-clay texture on a limestone parent rock. This combination brings fruitiness and roundness to the wine.

Total surface area of the plots: 6.3 ha

**WINEMAKING :** - Pneumatic pressing with separation of the first drained juice.  
- Cold settling for 24 hours.  
- Vinification at low temperature to favour the finesse of the aromas.  
- The alcoholic fermentation is stopped by cold mutage to preserve residual sugars.

**AGEING :** Racking and maturing on fine lees for about 6 months before bottling.

**VARIETALS :** Chenin blanc 100%

**SERVING :** Serve between 10-12°C.

**FOOD PAIRINGS :** This semi-dry wine goes very well with aperitifs, local charcuterie, roast poultry or poultry in sauce such as duck with peaches, blue-veined cheeses and goat's cheeses, sour tarts (apricot, lemon).



Straw yellow colour.



This semi-dry wine has an intense and complex nose, combining lime blossom, citrus fruits (grapefruit, lemon) and ripe fruits (pineapple).



Lively attack. Voluminous, rich mouth, marked by notes of candied fruits. The slightly acidic finish reinforces the impression of freshness.