

Vouvray Secrets de Chai

AOP Vouvray, Vallée de la Loire et Centre, France

It is in Vouvray that we have discovered the first vines in the Loire Valley planted by monks in Year 400. Honore de Balzac, well-know writer, was born in Tours in 1799 and he is the author of many chapters about wine “Wine has nourished my body while coffee kept my mind”, was deeply in love with the wines of Vouvray.

LOCATION

The Chenin blanc vines, also known as Pineau de Loire, enjoy wonderful exposure to the sun on the plateau overlooking the Loire River.

TERROIR

The Vouvray vineyards cover 2,000 hectares of clay-limestone terroir to the east of Tours.

WINEMAKING

The grapes are picked at a high degree of ripeness so as to retain some residual sugar after fermentation (depending on the vintage).

Picking at optimal ripeness. Pressing, light racking, slow fermentation at low temperature (18°C) in stainless steel vats.

AGEING

Aged on fine lees for 6 months and bottled in the spring season.

VARIETAL

Chenin blanc 100%

SERVING

Serve chilled (10-12°C).

VISUAL APPEARANCE

Golden colour.

AT NOSE

Delicate fruit (peach, pear) and floral (acacia) aromas.

ON THE PALATE

Round and rich on the palate. Long aftertaste with a slight acidity which gives softness and freshness.

FOOD PAIRINGS

This dry wine goes perfectly with fish, white meats or goat cheese (St Maure de Toraine).

