

Secrets de Chai, AOP

Vouvray, EXPORT



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (10-12°C).

FOOD PAIRINGS : This dry wine goes perfectly with fish, white meats or goat cheese (St Maure de Torraine).



Golden colour.



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



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

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