

# Vouvray Blanc "Vobridius"

## 2017



**LOCATION :** This wine results from the combination of three superb vineyard plots located on the plateau of the commune of Vouvray, where the vines are known for their ability to over-ripen and produce naturally rich grapes.

**WINEMAKING :** Maceration on the skins to extract all of the grapes' aromatic potential. Traditional fermentation (between 18-20°C).

**AGEING :** 12 months' ageing in oak barrels with a regular stirring of the lees. Bottled in September.

**VARIETALS :** Chenin Blanc 100%

**SERVING :** Serve at 12°C.

**FOOD PAIRINGS :** Serve with river fish (pike-perch), chicken in a creamy sauce, Beuchelle à la Tourangelle (sweetbreads, kidney, creamed mushrooms), andouillettes cooked over a wood fire or mature goat's cheeses.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)