



Vouvray Blanc "Vobridius" 2017

AOP Vouvray, Vallée de la Loire et Centre, France

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.

IN THE VINEYARD

Grapes with ripe, confit fruit profiles are harvested.

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.

VARIETAL

Chenin Blanc 100%

SERVING

Serve at 12°C.

TASTING

Golden hue. Complex nose with a blend of ripe yellow-fleshed fruit (damsons) and empyreumatic notes (brioche, caramel). Long, full and well-structured on the palate, carried by a harmonious balance of acidity and fat. Lingering finish with spicy notes (sweet vanilla).

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.

REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris Médaille d'argent

