



Vouvray Vallée Loire

AOP Vouvray, Vallée de la Loire et Centre, France



Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

LOCATION

The vineyards are located to the east of Tours.

TERROIR

The Chenin blanc vines, also known as Pineau de Loire, enjoy wonderful exposure to the sun on the plateau overlooking the Loire River. The grapes are harvested at peak ripeness to obtain a perfect balance between freshness and softness.

WINEMAKING

Grapes picked by hand and pressing. Light settling to clarify the must followed by slow, low-temperature fermentation (18°C). Fermentation stopped by chilling the wine. Aged on fine lees for 6 months and bottled.

AGEING

Aged on fine lees for 6 months before bottling.

VARIETAL

Chenin blanc 100%

SERVING

Serve chilled (10-12°C).

VISUAL APPEARANCE

Golden-yellow colour.

AT NOSE

This slightly-sweet wine has characteristic aromas of candied fruit (apricot and quince) with fine hints of toast.

ON THE PALATE

It is rich on the palate, with lovely balance and a candied citrus aftertaste.

FOOD PAIRINGS

Ideal with aperitifs, blue cheeses (Fourme d'Ambert), tangy tarts (lemon and rhubarb).

