

Vouvray Vallée Loire



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.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (10-12°C).

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



Golden-yellow colour.



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



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

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