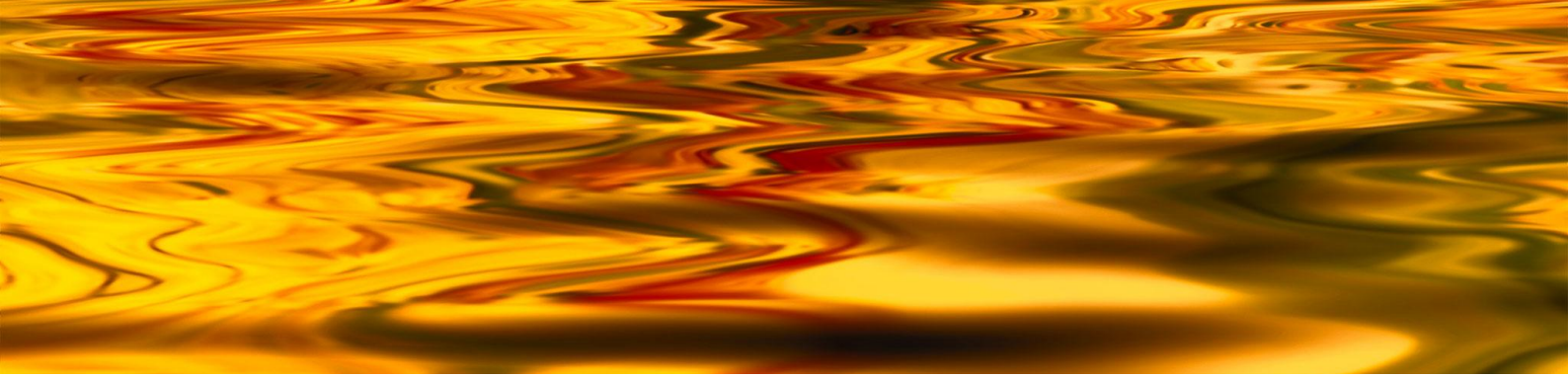

2018

AOP Vouvray, Vallée de la Loire et Centre, France

Known for its ability to produce great sweet wines, the Chenin blanc grape variety, known locally as Pineau de la Loire, benefits from a microclimate that is conducive to over-ripening and the development of Botrytis Cinerea. It is harvested manually by successive selections.

LOCATION

The vineyard is located east of Tours.

TERROIR

The vineyard of Vouvray extends over 2000 hectares on a clay-limestone soil. The Chenin Blanc, also called Pineau de Loire, benefits from a beautiful exposure overlooking the Loire. The grapes are harvested at full maturity. The sunny late season allowed us to achieve a high level of aromatic richness and natural concentration and to obtain a good balance between freshness and sweetness.

WINEMAKING

Pressing. Light settling then slow fermentation at low temperature (18°C).

AGEING

Aged on fine lees for 6 months then bottled in the spring.

VARIETAL

Chenin blanc 100%

SERVING

Served chilled (10-12°C).

TASTING

Golden colour. This wine is of the sweet type. It is characterised by aromas of ripe fruit (candied citrus, mirabelle plum), honey, quince and lime blossom. Round, rich and long on the palate. Slight acidity at the end of the mouth giving a sensation of freshness.

FOOD PAIRINGS

This wine will accompany aperitifs, foie gras, blue-veined cheeses and sweet desserts (gingerbread, nougat).

REVIEWS AND AWARDS

Bronze

"La robe brillante et lumineuse couleur jaune d'or pâle s'ouvre sur un nez délicat qui associe les odeurs des fruits mûrs (ananas, coing) à des nuances de miel. La bouche à l'attaque fraîche offre une matière charnue, de l'ampleur, de la vivacité, de l'équilibre ainsi que des arômes de fruits juteux (pêche, poire) qui persistent dans une finale suave et gourmande. Beau Vouvray doux."

Concours des Ligers

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