

Vouvray Off Dry "Les Dîmes"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The Chenin Blanc vines, also known as Pineau de Loire, enjoy wonderful exposure to the sun on the plateau overlooking the Loire River.

TERROIR : The Vouvray vineyards cover 2,000 hectares of clay-limestone soil to the east of Tours.

WINEMAKING : The grapes are picked at a high degree of ripeness so as to retain some residual sugar after fermentation (depending on the vintage). It is hand harvest by successive tries. (picking in several waves). Pressing, light settling, slow fermentation at low temperature (18°C) in stainless steel vats.

AGEING : Aged on fine lees for 6 months and bottled in spring.

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (8-10°C), but not too cold to preserve the ripe-fruits aromas.

FOOD PAIRINGS : This wine can be drunken as dessert wine but also with spicy food and white meats.

www.lesvignoblesedonis.com