

Les Dîmes



Vouvray Off Dry "Les Dîmes"

AOP Vouvray, Vallée de la Loire et Centre, France

PRESENTATION

Les Dimes is one of the three pieces of land that used to belong to Vouvray during the feudal period. It is in Vouvray that we have discovered the first vines in the Loire Valley planted by monks in Year 400. Honore de Balzac, well-know writer, was born in Tours in 1799 and he is the author of many chapters about wine "Wine has nourished my body while coffee kept my mind", was deeply in love with the wines of Vouvray.

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 successives 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.

VARIETAL

Chenin blanc 100%

SERVING

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

TASTING

Golden colour. This wine is semi-dry. It features a powerful nose evolving into aromas of ripe fruits with white flesh (peaches, pears), acacia blossom and subtle toasted notes. On the palate it is round and smooth with lovely balance. Fresh and lively aftertaste.

FOOD PAIRINGS

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

