

Sélection parcellaire



Terroirs et Lieux-dits de Loire, Les Fosses d'Hareng, AOP Vouvray, Blanc, 2020

AOP Vouvray, Vallée de la Loire et Centre, France

The Lieu-dit is a group of small parcels of unique vines. Because of its territorial, cadastral and historical unity, it constitutes a unique terroir... The alchemy between its soil, its relief, its orientation, its climate and its grape variety, gives birth to Protected Designation of Origin wines of exceptional typicity and style. The respect of the terroir combined with the know-how of passionate winegrowers allows the best wines to be extracted.

PRESENTATION

In the 4th century, the birth of the vineyard is linked to the foundation of the monastery of Marmoutier by Saint Martin in 372. In the 14th century, some of the Vouvray vintages belonged to the French crown and featured prominently at the king's table.

The Chenin blanc grape variety, also known as Pineau de la Loire, originates from the Loire Valley and was called "plant d'Anjou" around the 10th century. It was Rabelais who popularised its current name in the 16th century.

History: A legacy of the past, the "Fosses d'Hareng" locality has its own history which is forever attached to it.

The origin of the locality comes from a joke made by vineyard workers. When it was very cold, in this small valley with gentle slopes, the rows of frozen vines, stripped of their leaves, reminded them of the skeleton of a "pesquid". Remembering that in the Middle Ages, in their region, during Lent, people ate herring, the only fish allowed because it was not fatty, they named this place: "Les Fosses d'Hareng".

LOCATION

The Lieu-dit "Les Fosses d'Hareng" is located in Vouvray, a commune in the Loire Valley which is a UNESCO World Heritage Site.

TERROIR

The plots are situated in the hollow of a valley and face east-west.

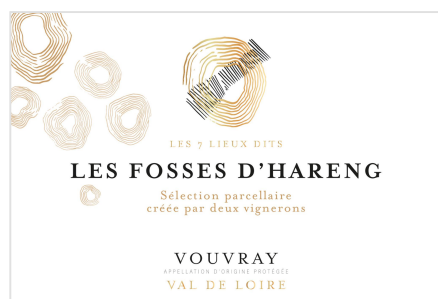
On the edge of the valleys, the climate is temperate and the soil warms up quickly under the oceanic influence that penetrates to the heart of the vineyard.

The perruche soil is rich in siliceous elements (pebbles) on the surface and in the soil. It has a sandy-clay texture on a limestone parent rock. This combination brings fruitiness and roundness to the wine.

Total surface area of the plots: 6.3 ha

IN THE VINEYARD

La récolte débute après contrôle de maturité et de l'état sanitaire des raisins début octobre. Utilisation de méthodes prophylactiques (ébourgeonnage, effeuillage) afin de favoriser l'aération naturelle des souches et de réguler la charge ; puis, de culture raisonnée afin de permettre une lutte la plus naturelle contre les maladies cryptogamiques.



WINEMAKING

- Pneumatic pressing with separation of the first drained juice.
- Cold settling for 24 hours.
- Vinification at low temperature to favour the finesse of the aromas.
- The alcoholic fermentation is stopped by cold mutage to preserve residual sugars.

AGEING

Racking and maturing on fine lees for about 6 months before bottling.

VARIETAL

Chenin Blanc 100%

SERVING

Serve between 10-12°C.

TASTING

Straw yellow colour. This semi-dry wine has an intense and complex nose, combining lime blossom, citrus fruits (grapefruit, lemon) and ripe fruits (pineapple). Lively attack. Voluminous, rich mouth, marked by notes of candied fruits. The slightly acidic finish reinforces the impression of freshness.

FOOD PAIRINGS

This semi-dry wine goes very well with aperitifs, local charcuterie, roast poultry or poultry in sauce such as duck with peaches, blue-veined cheeses and goat's cheeses, sour tarts (apricot, lemon).

REVIEWS AND AWARDS



Or

Concours Général Agricole Paris 2022 - Or

Argent

"La robe brillante et lumineuse couleur jaune doré s'ouvre sur un nez expressif et attrayant qui associe les odeurs des fruits (abricot secs, coing) à des notes de miel. La bouche à l'attaque délicatement moelleuse et ample offre de la suavité, de l'équilibre sur une fraîcheur élégante, ainsi que des arômes fruités et torréfiés (pain grillé) qui persistent dans une finale délicatement harmonieuse et longue. Très beau Vouvray demi-sec."

Concours des Ligers

