



Vouvray BIO "Vineola"

AOP Vouvray, Vallée de la Loire et Centre, France

LOCATION

The vines are about 30 years old and the plot is well exposed, overlooking the commune of Reugny, situated to the east of the Vouvray PDO.

TERROIR

The Vouvray Bio "Vineola" comes from an exceptional terroir. A flinty clay soil combined with a limestone subsoil gives it a nice freshness and vivacity. All this is well balanced by the great maturity of the grapes and the maturing on fine lees.

IN THE VINEYARD

Manual harvesting by successive selections on golden berries brought to maturity. Regular tasting of the grapes to determine the optimal harvest date. Search for ripe fruit and candied fruit profiles.

VINIFICATION

Skin-contact maceration to extract all the aromatic potential of the grapes. Traditional fermentation (between 18 and 20°C).

AGEING

Half of the cuvée is matured on the lees and the other half in oak barrels for one year, with regular resuspension of the lees. Bottling in September.

VARIETAL

Chenin Blanc 100%

SERVING

Serve at 12°C.

TASTING

Golden colour. Charming nose of toast, butter caramel, smoky notes and stewed fruit. Round attack. Warm, fleshy and acidulous mouth. Persistence on notes of fruit in brandy.

FOOD PAIRINGS

As an accompaniment to fish, poulard with cream sauce, veal rice or roast poultry, wood-fired andouillettes or mature goat cheese.

