## **Vouvray Blanc Vobridius**





**LOCATION**: This wine results from the combination of three superb vineyard plots located on the plateau of the commune of Vouvray, where the vines are known for their ability to over-ripen and produce naturally rich grapes.

WINEMAKING: Maceration on the skins to extract all of the grapes' aromatic potential. Traditional fermentation (between 18-20°C).

AGEING: 12 months' ageing in oak barrels with a regular stirring of the lees. Bottled in September.

**VARIETALS:** Chenin Blanc 100%

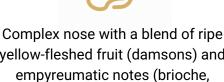
**SERVING:** Serve at 12°C.

FOOD PAIRINGS: Serve with river fish (pike-perch), chicken in a creamy sauce, Beuchelle à la Tourangelle (sweetbreads, kidney, creamed mushrooms), andouillettes cooked over a wood fire or mature goat's cheeses.



Golden hue.





caramel).



Long, full and well-structured on yellow-fleshed fruit (damsons) and the palate, carried by a harmonious balance of acidity and fat. Lingering finish with spicy notes (sweet vanilla).