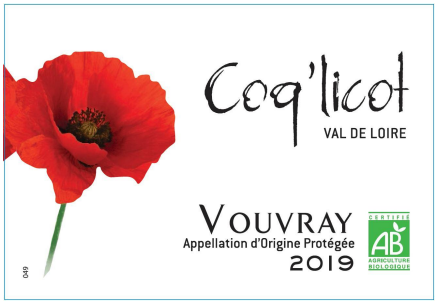

Vouvray BIO "Coq'Licot"

AOP Vouvray, Vallée de la Loire et Centre, France

Passionate about wine, we have been managing our vineyard in organic agriculture for several years, respecting the terroirs, ecological balance and biodiversity. By signing this wine, we are contributing to the preservation of the fauna and flora of the Loire Valley.

PRESENTATION
The Vouvray Bio Coq'Licot is the result of the alliance of two terroirs located at the extremities of the appellation.

LOCATION
To the west, on the first slopes overlooking the Loire at Rochecorbon, a clay-limestone terroir brings a beautiful roundness to the wine. To the east, well exposed and overlooking the commune of Reugny, a flinty-calcareous clay terroir gives it freshness and liveliness.

WINEMAKING
Slow pressing and separation of the juices. Search for fresh fruit profiles. Skin maceration to extract all the aromatic potential of the grapes. Low temperature fermentation. Maturing on total lees until spring. Bottled in spring.

VARIETAL
Chenin 100%

SERVING
Served chilled at 12°C

VISUAL APPEARANCE
Gold color.

AT NOSE
Gourmet nose with green apple and citrus fruit aromas.

ON THE PALATE
The attack is crispy and fresh. Aromatic and lively on the palate with notes of citrus fruit with a nice freshness on the finish.

FOOD PAIRINGS
It will accompany fish, chicken in cream sauce, sweetbreads or roasted poultry, wood-fired andouillettes or mature goat's cheese.

ALLIANCE LOIRE
AU CŒUR DU VIN

ALLIANCE LOIRE
Route des Perrières, 49260 Bellevigne-les-Châteaux
Tel. (+33)2 41 53 74 44 - infos@allianceloire.com
allianceloire.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.