



VOUVRAY STILL MOELLEUX (Sweet) 2010

GRAPES: Chenin Blanc

VINE'S AGE : Average 35 years old



SOIL :

Very good situation between the village of Vernou and the village of Chancay. Our vineyard is very close to the Loire and up to the Brenne (Small river which is going to the Loire in front of Moncontour) with a good sun exposition. This location offers a great temperature variation between day and night as well as a good aeration for the grape. On this location, we mostly get clay and calcareous soil.

WINE-MAKING:

- Harvest 3rd Week of October with a very good acidic potential.
- Strong pressing at high pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17° -18° Celcius) during one month.
- 11% Alc by Vol /59.8g/l residual sugar

TASTING NOTES:

- Straw Yellow.
- Full Body with a rich and nice balancing acidity.
- Dense and versatile with persistent aromas of Honey, Quince and ripe fruits.

RECOMMENDED FOR:

- Aperitif or dessert.
- Foie Gras.
- Cheese (even strong) with or without fruit jam.
- Fusion food(mix of salty and sugary food).

92 Wine & Spirit Mag – Previous vintage

“Ripe spicy flavours of Tangerine, white peach, strawberry and tarragon are explosively fragrant, feeling more intense than overtly sweet. It thrives on purity and clarity of flavour, and it finishes with subtle length”.

