



Domaine du Petit Coteau



VOUVRAY STILL SEC (Dry) 2018

After 2 difficult years in the Loire Valley, the vintage 2018 was a blessing. The only problem could have been the lack of water. There was no rain during July and August, so the vines suffered a bit but there were enough reserves in the soil thanks to the big rains during the Spring. The rains early September in Vouvray brought back the balance and in the end, 2018 was considered as one of the best vintage of the past 20 years.

GRAPE : 100 % CHENIN

VINES' AGE: 20 to 45 years old

SOIL:

A 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 Beginning of October with reduced yield (around 35 hectoliters per hectares).
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17°-18° Celcius) during one month. We stop the fermentation in order to get a good balance between the acidity and the residual sugar
- Natural yeast
- 11.7 % alc by volume / 8.9 g/l residual sugar

MATURING:

- 3 months with fining and regular racking on the lies to give some texture and aromas to the wines.

TASTING NOTES:

- Gold yellow
- Fresh Nose with mature white fruits aromas.
- Very clean, this wine is delicat with a long Citrus finish.
- Medium body wine which shows a well balanced acidity.

RECOMMENDED FOR:

- Pre-dinner drink or afternoon wine
- Dry sausages or ham,
- Grilled Fish or white meat.
- Seafood as oyster, crawfish... / Sushi
- Fruit tart

