





# VOUVRAY STILL SEC (Dry) 2019 - 90 Wine enthusiast

2019 in Vouvray has been super dry. No one drop of rain from early June until the harvest. The Loire river has never been that low.

Old vines did better, young vines really suffered. Certain sectors with grilled grapes from the heat spikes of July. Overal Domaine du petit Coteau manages to preserve a pretty good harvest. In this area, even if the ground is cover with Flint, there is still some clay in the subsoil which retain a little of humidity. Our yield has been pretty low down to an average of 35HI/hectars.



**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:
  - 50% in oak barell
  - 50% in stainless still vat 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
- 12 % alc by volume / 4 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 vellow
- 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.

## **RECOMMANDED FOR:**

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

