

DOMAINE DE VAUGONDY

VOUVRAY STILL DRY 2012

WINE STYLE : SOFT DRY WHITE WINE
GRAPE: 100 % CHENIN
VINE' AGE: 30 YEARS OLD



SOIL :

Siliceous and clayey-siliceous.

Some of our plots are very sandy which is not typical of Vouvray.

Domaine de Vaugondy is located on the Vernou Village next to Vouvray. It's size is 11 Ha.

WINE-MAKING:

Harvest Beginning of October in 2012. This is quite regular because Chenin Blanc is long to mature and we wait for acidity to go down.

Very Light skin maceration (3 to 12 hours) to get a better aroma profile and a longer finish without starting fermentation prior pressing.

12% alc by Vol / 5g/l residual sugar

FERMENTATION AND AGEING :

Fermentation in tanks with temperature control (16°-18° Celcius). We push the fermentation as far as possible to get the best balance between acidity and regular question.

In Vouvray, this is all question of acidity.

2 months on the lies, 2 racking and 1 filtration before the bottling in spring following the harvest.

TASTING NOTES:

-Soft with a long sharp coming finish from the Chenin high level of acidity.

- Floral and fruity : acacia, green apple.

- Better to drink young (during the 3 first years)

FOOD PAIRING :

- Apetizes as pork-butchery or salad

- Seafood

- Grilled fish and BBQ

- Asiatic food and by itself

- Serve at 10° C (50° F)

89 WINE ENTHUSIAST – BEST BUY : Vouvray sec 2007

A floral wine, dominated by apple blossom and baked apple flavors. It may be dry, but it is deliciously soft, its fruits very forward at this stage, only just edged with a grapefruit acidity. A great moment to drink now, but it may well close down for the next few years. - R.V. (2009-02-22)