

DOMAINE DE VAUGONDY

VOUVRAY STILL SEMI SWEET WINE 2012



APPELLATION : VOUVRAY

GRAPE : 100 % CHENIN

VINE' AGE : 30 YEARS OLD

SOIL :

Siliceous and clayey-siliceous

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

WINE-MAKING:

After pressing, we let the must settle from 18 to 36 hours, depending on the vintage.

Light skin maceration (3 to 12 hours) to get stronger aroma and a longer finish.

11,5% alc by Vol / 19g/l residual sugar

FERMENTATION AND AGEING :

Fermentation in tanks with temperature control (16°-18° Celcius - 62 to 66°F). We stop the fermentation in order to keep around 18g/l residual sugar.

2 racking and 1 filtration before the bottling (March 2013).

TASTING NOTES:

- Soft and long wine with a good balance between the high acidity level of the Chenin and the residual sugar.
- Important aromatic expression of fruit and white flower with Acacia and Honey flavor.
- To drink now and during the 5 following year.

FOOD PAIRING :

- Fish and white meat cooked in cream sauce.
- Ideal for the aperitif - Finger food.
- Oriental spicy dishes - Sushis
- Some kind of cheese such as Blue or goat cheeses.
- Great with a desert (not too sweet)
- Serve at 8°C (46°F)