

DOMAINE DE VAUGONDY

VOUVRAY STILL DRY 2015

Very promising vintage across the Loire valley, with the same warm, dry summer that many other French regions enjoyed. Chenin Blanc fared well, with the potential to make good wine at all sweetness levels.

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 happens late september 2015. This is a little earlier than usually 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.

12.5% 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 acidy.

- 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)



90 WINE ENTHUSIAST – Editor's Choice : Vouvray sec 2015

This ripe, complex wine offers a delicate combination of apple, lemon and honey, with a mineral texture. Balanced already although likely to age well, it is full of fruit, with a more steely texture at the end. Drink now for the fruit, but it will be better to wait until 2018.