



Varietal

100% Chenin blanc

History

One of France's most northerly winegrowing regions along with Champagne, the Loire Valley is celebrated for its mild climate and the beauty of its Renaissance chateaus. The river, a major trade axis and also an access route for invaders, played an important role in the history of the region. Vines were developed in parallel with Christianity from St. Martin, Bishop of Marmoutier, in the 4th century through to the ruin caused by the Holy Wars. The Loire Valley was also the cradle of artistic development in the 16th century with Ronsard, Du Bellay, Rabelais, Descartes and Leonardo da Vinci.

There are four distinct winegrowing regions: the Pays Nantais, Anjou-Saumur, Touraine and Centre, mainly producing white wines and "clairets", light and fruity wines, made from a short maceration of red grapes.

Origin

Saint Martin planted the first vines of Vouvray en Touraine on the regular south-facing slopes overlooking the Loire.

Soft chalky sub-soil from the Mesozoic era known as "tuffeau", breaking out onto the slopes covered with limestone-clay.

Vinification and maturing

- Fermentation in stainless-steel temperature-controlled vats at 18-20°C to preserve a maximum of fruit.
- Alcoholic fermentation stopped by adding SO₂ to obtain a residual sugar level of 20-30g/l depending on the acidity and the vintage.
- Unoaked to preserve maximum freshness.

Tasting notes

Golden color.

Sweet notes of apple, green aniseed and acacia blossom.

Elegant, rounded, forthright and well-balanced with aromas of nougat and English candy. Persistent with a fresh finish.

Food and wine pairing

This wine can be served as an apéritif, with slightly spiced dishes or sweet-and-sour specialties.

Serving suggestions

Serve very chilled.