

# Vouvray Lieu-Dit Rosnay



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**LOCATION :** The place named "Rosnay" is in the commune of Rochecorbon, located east of the city of Tours in the heart of the appellation and the middle of a beautiful Loire Valley landscape – part of a region that is a listed UNESCO World Heritage Site.

**TERROIR :** Soil :

The lieu-dit "Rosnay" features siliceous-clay terroir with pebbles on the surface and in the ground. The soil has a silty sand and clay texture on tufa parent rock ideal for a moderate, but constant water supply.

Sun exposure :

The vineyard plots in this lieu-dit are located on a plateau overlooking the Loire, with southeast sun exposure.

Climate :

Temperate climate - bordering on a valley, the soil warms up rapidly due to the oceanic influence that penetrates to the heart of the vineyard.

**WINEMAKING :** Slow pressing in a pneumatic winepress with separation of the free run juice. Cold settling of the must for 24 hours and cold fermentation to preserve the finesse of the aromas. Alcoholic fermentation is stopped by cold stabilisation to retain the residual sugar. Aged on the lees for 6 months before bottling.

**VARIETALS :** Chenin blanc 100%

**FOOD PAIRINGS :** This semi-sweet white wine is well-balanced and elegant. It suits fish dishes (such as fish from the Loire in a beurre blanc sauce), as well as goat's cheese and citrus desserts.



Straw-yellow colour with green highlights.



Attractive intense bouquet of candied citrus and yellow fruit (apricot).



Full-bodied and round on the palate with good structure and vivaciousness. Long, complex aftertaste with hints of ripe fruit (apricot, pineapple).

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