



## Vouvray Les Armorés

AOP Vouvray, Vallée de la Loire et Centre, France



### LOCATION

The vineyards are located to the east of Tours.

### TERROIR

The Vouvray vineyards extend over 2000 hectares of clay-limestone terroir to the east of Tours. The Chenin blanc vines, also known as Pineau de Loire, benefit from a fine sunny exposure on the plateau overlooking the Loire. The grapes are harvested at maximum ripeness to achieve a perfect balance between freshness and sweetness.

### WINEMAKING

Pressing, selection of the heart of the press and settling. Fermentation at low temperature (14°C), racking, ageing on fine lees (3 months), filtration. Bottled early to preserve aromatic intensity.

### VARIETAL

Chenin blanc 100%

### SERVING

Serve chilled (10-12°C).

### VISUAL APPEARANCE

Light yellow dress

### AT NOSE

This wine reveals an intense nose of fresh fruit (citrus, white fruit), dried fruit (almonds) and white flowers (acacia).

### ON THE PALATE

Lively mouth but well-balanced on the palate, with a slightly nervous finish.

### FOOD PAIRINGS

Aperitif, shellfish, seafood, asparagus tart, salmon avocado verrine, goat's cheese.

