



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.

