## Vouvray Sec Tendre Les Lys





**LOCATION:** The Chenin blanc vines, also known as Pineau de Loire, enjoy wonderful exposure to the sun on the plateau overlooking the Loire River.

**TERROIR**: The Vouvray vineyards cover 2,000 hectares of clay-limestone terroir to the east of Tours.

**WINEMAKING:** The grapes are picked at a high degree of ripeness so as to retain some residual sugar after fermentation (depending on the vintage).

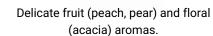
Picking at optimal ripeness. Pressing, light racking, slow fermentation at low temperature (18°C) in stainless steel vats.

AGEING: Aged on fine lees for 6 months and bottled in the spring season.

VARIETALS: Chenin blanc 100% SERVING: Serve chilled (10-12°C).

**FOOD PAIRINGS**: This dry wine goes perfectly with fish, white meats or goat cheese (St Maure de Toraine).







Round and rich on the palate. Long aftertaste with a slight acidity which gives softness and freshness.