

Vouvray Blanc Moelleux La Javeline



LOCATION : The vineyard is located east of Tours.

TERROIR : The vineyard of Vouvray extends over 2000 hectares on a clay-limestone soil. The Chenin Blanc, also called Pineau de Loire, benefits from a beautiful exposure overlooking the Loire. The grapes are harvested at full maturity. The sunny late season allowed us to achieve a high level of aromatic richness and natural concentration and to obtain a good balance between freshness and sweetness.

WINEMAKING : Pressing. Light settling then slow fermentation at low temperature (18°C).

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

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (10-12°C).

FOOD PAIRINGS : This wine will accompany aperitifs, foie gras, blue-veined cheeses and sweet desserts (gingerbread, nougat).



Golden colour.



This wine is of the sweet type. It is characterised by aromas of ripe fruit (candied citrus, mirabelle plum), honey, quince and lime blossom.



Round, rich and long on the palate. Slight acidity at the end of the mouth giving a sensation of freshness.

www.lesvignoblesedonis.com