



## Vouvray Sec Tendre La Javeline

AOP Vouvray, Vallée de la Loire et Centre, France

### LOCATION

The Vouvray vineyard is located to the east of Tours.

### TERROIR

It extends over 2000 hectares on a clay-limestone terroir. Chenin blanc, also known as Pineau de Loire, enjoys a beautiful exposure on the plateaux overlooking the Loire.

### IN THE VINEYARD

The grapes are harvested when fully ripe allowing a good balance between freshness and roundness.

### WINEMAKING

Pressing. Slight settling of the must then slow fermentation at low temperature (18°C).

### AGEING

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

### SERVING

Serve chilled 10-12°C.

### VISUAL APPEARANCE

Golden colour.

### AT NOSE

It is characterised by notes of citrus fruit, fruits (peach, pear) and flower aromas (acacia).

### ON THE PALATE

This wine is a tender dry type. Round and fruity on the palate. Beautiful balance underlined by a fresh, slightly nervous finish.

### FOOD PAIRINGS

It goes well with aperitifs, fish in sauce, white meats (blanquette, Basque chicken), charcuterie, goat's cheese (St Maure de Touraine).

### REVIEWS AND AWARDS



"Millésime 2020"  
Concours des vins du Val de Loire Or

