



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

