



Part of the Esprit de Loire range

Vouvray Dry white - 2018

Acidulated and slightly sweet

Vouvray is an art in itself

«What is inconvenient Sir, about the wine of Vouvray, is that you can't serve it as an ordinary wine or as a dessert wine; it's too generous and strong.» • «Drink a glass of wine, you deserve it. You have to fill your stomach with velvet, if you want to nurture your palate. Sir, when well conserved, the wine of Vouvray is genuine velvet, » • The Illustrious Gaudissart (1833), by Honoré de Balzac.

Vine-growing & winemaking

Grape variety: Chenin Blanc.

Soils/Terroirs: Stony hillsides on a rocky substrate of tuffeau, interspersed with valleys, covered with

perruche and aubuis soils.

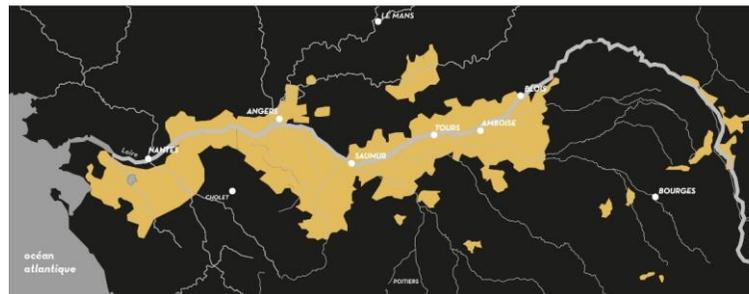
Vinification details: Strictly controlled with a low yield (50-60 hl/ha). The grapes are harvested at optimal maturity and the bunches are immediately pressed, followed by a fermentation at a low temperature to conserve the aromas of tropical fruit. The juice is protected from oxygen, and does not undergo malo-lactic fermentation. Aged on fine lees to obtain a rounder texture and stocked in stainless steel vats until bottling to preserve the Chenin's freshness, minerality and purity.

Maturing period: 10 months.

The vineyard

The vineyards of Vouvray are planted on a plateau on the Loire's northern bank. The area's topsoil comprises clay and gravel; its subsoil is made up of chalk. The small valleys, in and around the town of Vouvray, boast cellars and wineries.

The Loire Valley is France's 3rd largest winegrowing region. Stretching from the Atlantic coast to the Centre region, it is a point of equilibrium, where North meets South, sophistication meets freshness, art meets literature, and tradition meets modernity. These harmonious contrasts - plus the generally temperate climate and extraordinarily varied terroirs - have produced the world's most diverse array of wines. As a result, France's longest river is capable of providing a rich selection of over 50 still and sparkling AOP and PGI wines and over 10 varieties (Chenin, Sauvignon, Chardonnay, Melon de Bourgogne, Cabernet Franc...). All of the wines are in the nature of the Loire Valley.



Tasting notes

Color



Pale yellow color with green tints.

Aromas



Fresh fruit, apples and peach.

On the palate



Well-structured wine. This balance is represented by good acidity, typical of Vouvray's limestone terroir, offset by residual sugars. Persistent white fleshed fruit notes reappear on the finish.

Food pairing

Fruit salad, spicy cuisine and Thai specialties.

Serving temperature:
10°C

Potential for ageing :
10 years

MONMOUSSEAU

