



VOUVRAY DEMI SEC LA VIGNE DES SABLONS

ELABORATION

Loire - Wine from 'Touraine'
Grape variety : Chenin
Soil : clay and limestone or clay and silica on tufa subsoil

VINIFICATION

No chaptalization
Cold maceration and gradual cooling in order to reach a balance
between alcohol and sugar

TERROIR

Maturation in stainless steel tanks

TASTING NOTES

COLOUR

Pale yellow colour with green tints

NOSE

Apricot and pears aromas

PALATE

Balanced mouth thanks to a natural acidity which brings freshness

WINES & FOOD PAIRING

Serve at 8°-10°C (46°-50°F)
The wine will match with aperitif, fish terrine, pies and blue-veined
cheese



VOUVRAY 1/2 SEC