

FX BARC "LA PLENITUDE"

AOP VOUVRAY



REGION
VAL DE LOIRE



GRAPE VARIETY
CHENIN BLANC



VINTAGE
2022



TERROIR

THE FLINT-CLAY, AND LIMESTONE-CLAY SOILS LIE ON TOP OF TUFFEAU, THE LIMESTONE USED TO BUILD THE MANY CHÂTEAUX OF THE SURROUNDING COUNTRYSIDE. THIS TYPE OF SOIL IS WARM UP EASILY AND PRESENTS A HIGH QUALITY TERROIR. AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

MANUAL HARVEST. THE ALCOHOLIC FERMENTATION TAKE PLACE SLOWLY AT A TEMPERATURE OF AROUND 10°C. THE WINE IS MATURED ON ITS LEES WITH STIRRING, GIVING IT ITS SMOOTHNESS AND GOOD LENGTH. THE WINE IS THEN AGED IN FRENCH OAK BARRELS FOR A MINIMUM OF 4 MONTHS. AFTER THAT IT PASSED INTO AMPHORAS FOR 3 MONTHS BEFORE BOTTLING THAT GIVES IT A GOURMET ASPECT.



TASTING NOTES

A YELLOW ROBE, A NOSE OF TOASTED ALMONDS ON ACIDULOUS LEMON NOTES WITH WHITE FLOWERS HINTS. THE MOUTH FULL AND TART. IT'S A VOUVRAY FOR SPECIAL OCCASIONS.



FOOD PAIRINGS

ASIAN CUISINE (VIETNAMESE, CHINESE), BOUILLABAISSSE (FISH STEW), MEAT IN ORANGE SAUCES OR DISHES IN COCONUT SAUCES).

AGEING POTENTIAL: 6 - 8 YEARS

SERVICE TEMPERATURE: 8° - 10°

