

# POINTE DE SILEX

AOP VOUVRAY



**REGION**  
VAL DE LOIRE



**GRAPE VARIETY**  
CHENIN BLANC



**AGEING**  
6 YEARS



**TERROIR**

THE PARCELS ARE SITUATED IN THE AREA OF THE FLINT-CLAY, AND LIMESTONE-CLAY SOILS THAT LIE ON TOP OF TUFFEAU, THIS MIX OF SOILS GIVES TO WINES A SPECIAL RECOGNIZABLE MINERAL ASPECT. THE COOL CLIMATE INSURES A GOOD ACIDITY, WHICH IS BALANCED BY THE FRUITY CHARACTER OF THE CHENIN BLANC, AND THE MINERAL QUALITIES GIVEN BY THE SOIL. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



**VINIFICATION**

MANUAL HARVEST. VINIFICATION IS CONDUCTED IN FRENCH OAK BARRELS WITH MATURING ON LEES WITH STIRRING, GIVING IT ITS SMOOTHNESS AND GOOD LENGTH. THE WINE IS THEN AGED IN OLD FRENCH OAK BARRELS FOR A MINIMUM OF 9 MONTHS BEFORE BOTTLING THAT GIVES IT A GOURMET ASPECT.



**TASTING NOTES**

A YELLOW COLOR WITH GOLDEN HINTS . SEDUCTIVE NOSE FULL OF AROMAS OF YELLOW APPLE AND CARAMELIZED PEACH. THE MOUTH FULL AND TART WITH NUANCES OF TOASTED ALMONDS ON LINGERING MINERAL NOTES.



**FOOD PAIRINGS**

THIS WINE GOES PERFECTLY WITH ASIAN CUISINE ( VIETNAMESE, CHINESE), BOUILLABASSE (FISH STEW), MEAT IN ORANGE SAUCES OR DISHES IN COCONUT SAUCES), CARAMELIZED PEAR OR APPLE.

**SERVICE TEMPERATURE:** 8° - 10°



WINEENTHUSIAST

