



Complices de Loire

LE VENT MINERALE



AOP VOUVRAY



REGION
VAL DE LOIRE



GRAPE VARIETY
CHENIN BLANC



AGEING
3 YEARS



TERROIR

THE PARCELS ARE SITUATED ON THE EDGE OF THE VALLEY, WHERE THE CLIMATE IS TEMPERATE AND THE SOIL WARMS UP QUICKLY UNDER THE OCEANIC INFLUENCE THAT PENETRATES TO THE HEART OF THE VINEYARD. THE SOIL HAS A SANDY-CLAY TEXTURE ON A LIMESTONE PARENT ROCK. THIS COMBINATION BRINGS FRUITINESS AND ROUNDNESS TO THE WINE.



VINIFICATION

MANUAL HARVEST. VINIFICATION OF WHITE WINES 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 6 MONTHS BEFORE BOTTLING THAT GIVES IT A GOURMET ASPECT.



TASTING NOTES

THIS WINE HAS A GOLDEN COLOUR AND AN INTENSE NOSE FULL OF FLORAL (ACACIA) AND CITRUS FRUITS (GRAPEFRUIT, LEMON) NOTES. VOLUMINOUS AND GOURMET MOUTH, MARKED BY NOTES OF CANDIED WHITE FRUITS (PEACH). LINGERING ACIDITY TAHT REINFORCE THE FRESHNESS OF THIS WINE, GIVES YOU A TASTING PLEASURE.



FOOD PAIRINGS

THIS WINE WILL BE PARTICULARLY APPRECIATED WITH CARIBBEAN AND ASIAN CUISINE, SEAFOOD IN COCONUT AND MANGO SAUCES, CAMEMBERT WITH TRUFFLES AND SOME DESSERTS AS PEACH CRUMBLE OR TARTE TATIN.

SERVICE TEMPERATURE: 8° - 10°

