

FX BARC "LA PLENITUDE"

AOP VOUVRAY



REGION
VAL DE LOIRE



GRAPE VARIETY
CHENIN BLANC



AGEING
6-8 YEARS



TERROIR

THE PARCELS ARE LOCATED IN AN EXCEPTIONAL TERROIR AREA OF THE LOIRE, WHERE A MIX OF FLINT, CLAY AND LIMESTONE ALLOWS THE SOIL TO WARM EASILY WHILE RETAINING WATER. THIS RESULTS IN A COMPLEX AND MINERAL WINE. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

HAND HARVESTING. ALCOHOLIC FERMENTATION TAKES PLACE SLOWLY IN BARRELS AT A TEMPERATURE OF AROUND 10°C. THE WINE IS AGED ON LEES WITH BATONNAGE FOR 6 MONTHS, WHICH GIVES IT SOFTNESS AND BEAUTIFUL LENGTH. IT IS THEN AGED IN AMPHORAS FOR AT LEAST 7 MONTHS BEFORE BOTTLING, RESULTING IN A GENEROUS AND FLAVOURFUL WINE.



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), BOUILLABAISSE (FISH STEW), MEAT IN ORANGE SAUCES OR DISHES IN COCONUT SAUCES).

SERVICE TEMPERATURE: 8° - 10°

