



Complices de Loire

LE VENT MINÉRALE



AOP VOUVRAY



REGION
VAL DE LOIRE



GRAPE VARIETY
CHENIN BLANC



AGEING
3 YEARS



TERROIR

THE PARCELS ARE LOCATED ON THE EDGE OF THE VALLEY, WHERE THE TEMPERATE CLIMATE QUICKLY WARMS THE SOIL UNDER OCEANIC INFLUENCE. THE SOIL HAS A CLAY TEXTURE OVER LIMESTONE BEDROCK. THIS COMBINATION BRINGS FRUITINESS AND ROUNDNESS TO THE WINE.



VINIFICATION

LA FERMENTATION ALCOOLIQUE SE DÉROULE LENTEMENT, EN CUVE INOX ET À UNE TEMPÉRATURE D'ENVIRON 15°C. LE VIN EST ENSUITE ÉLEVÉ SUR SES LIES AFIN DE LUI APPORTER RONDEUR ET STRUCTURE PENDANT 7 MOIS MINIMUM AVANT LA PREMIÈRE MISE EN BOUTEILLE.



TASTING NOTES

THIS WINE HAS A GOLDEN COLOR WITH FLORAL NOTES (ACACIA) AND CITRUS AROMAS (GRAPEFRUIT, LEMON), LEADING TO A GENEROUS AND FLAVOURFUL PALATE MARKED BY CANDIED WHITE FRUITS (PEACH). A PERSISTENT ACIDITY ENHANCES THE FRESHNESS, MAKING THIS WINE TRULY ENJOYABLE TO TASTE.



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°

WWW.COMPLICESDELOIRE.COM

