

VENT MINÉRAL

AOP VOUVRAY



REGION

LOIRE VALLEY



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

ALCOHOLIC FERMENTATION TAKES PLACE SLOWLY IN STAINLESS STEEL VATS AT A TEMPERATURE OF AROUND 15°C. THE WINE IS THEN AGED ON ITS LEES TO BRING ROUNDNESS AND STRUCTURE FOR A MINIMUM OF 7 MONTHS BEFORE BOTTLING.



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°

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