

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

AFTER HARVEST, THE GRAPES ARE GENTLY PRESSED. FERMENTATION THEN STARTS SLOWLY. PART OF THE WINE IS AGED IN FRENCH OAK BARRELS, WHILE THE REST IS VINIFIED AND AGED IN STAINLESS STEEL TANKS. THIS COMBINATION BRINGS ROUNDNESS AND LENGTH TO THE WINE.



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), BOUILLABAISSSE (FISH STEW), MEAT IN ORANGE SAUCES OR DISHES IN COCONUT SAUCES, CARAMELIZED PEAR OR APPLE.

SERVICE TEMPERATURE: 8° - 10°



WINEENTHUSIAST

