Complices de Loire

LA VOILE D'OR

AOP VOUVRAY

REGION
LOIRE VALLEY

GRAPE VARIETY
CHENIN BLANC

AGEING
6 YEARS



TERROIR

THE VINEYARDS ARE LOCATED ON THE SLOPES OF VOUVRAY, WHERE THE TEMPERATE CLIMATE ALLOWS CHENIN BLANC GRAPES TO RIPEN GRADUALLY. THE CLAY-LIMESTONE SOILS, RESTING ON A BEDROCK OF TUFFEAU LIMESTONE, HELP PRESERVE THE GRAPES' NATURAL FRESHNESS WHILE BRINGING AROMATIC RICHNESS AND ROUNDNESS TO THE WINE.

VINIFICATION

HAND-HARVESTED GRAPES. TRADITIONAL CHENIN BLANC WINEMAKING, CARRIED OUT ENTIRELY IN STAINLESS STEEL TANKS TO PRESERVE THE DELICACY OF ITS AROMAS. THIS METHOD PRODUCES AN ELEGANT, MEDIUM-SWEET WINE, OFFERING A BEAUTIFUL BALANCE BETWEEN SWEETNESS AND FRESHNESS.

TASTING NOTES

A RICH AND ELEGANT SWEET VOUVRAY WITH A GOLDEN HUE AND DELICATE AROMAS OF RIPE FRUIT, PEAR, PEACH AND HONEY. ON THE PALATE, THE TEXTURE IS ROUND AND GENEROUS, WITH A LOVELY SWEETNESS BALANCED BY PLEASANT FRESHNESS. THE FRUITY AND LINGERING FINISH BRINGS FINESSE AND HARMONY TO THE WINE.

FOOD PAIRINGS

THIS LOVELY CHENIN BLANC PAIRS BEAUTIFULLY WITH PAN-SEARED FOIE GRAS WITH FIGS, CHICKEN CURRY WITH COCONUT MILK, OR LIGHTLY SPICED SHRIMP WITH MANGO. IT ALSO COMPLEMENTS ROQUEFORT CHEESE, CARAMELIZED APPLE TARTE TATIN, OR PEAR AND ALMOND CRUMBLE.

SERVICE TEMPERATURE: 8° - 10°