



G E O R G E S M E U R G E Y

VOUVRAY



GRAPE VARIETY: 100% Chenin Blanc.

AREA OF PRODUCTION: Saint Martin planted the first vines of Vouvray en Touraine on the regular south-facing slopes overlooking the Loire.

One of France's most northerly winegrowing regions along with Champagne, the Loire Valley is celebrated for its mild climate and the beauty of its Renaissance chateaus. The river, a major trade axis and also an access route for invaders, played an important role in the history of the region. Vines were developed in parallel with Christianity from St. Martin, Bishop of Marmoutier, in the 4th century through to the ruin caused by the Holy Wars. The Loire Valley was also the cradle of artistic development in the 16th century with Ronsard, Du Bellay, Rabelais, Descartes and Leonardo da Vinci.

SOIL TYPE: Soft chalky sub-soil from the Mesozoic era known as "tuffeau", breaking out onto the slopes covered with limestone-clay.

VINIFICATION:

- Fermentation in stainless-steel temperature-controlled vats at 18-20°C to preserve a maximum of fruit.
- Alcoholic fermentation stopped by adding SO₂ to obtain a residual sugar level of 20-30g/l depending on the acidity and the vintage.
- Unoaked to preserve maximum freshness.

TASTING NOTES:

Color: Golden color.

Bouquet: Sweet notes on the nose offering apple, green aniseed and acacia blossom.

Palate: Elegant, rounded, forthright and well-balanced on the tongue with aromas of nougat and English candy. Persistent with a fresh finish.

SERVING SUGGESTIONS: Serve very chilled as an aperitif, with slightly spiced dishes or sweet-and-sour specialties.

Pairs well with scallops in white wine sauce, light cheddar cheese.