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CLOS DU GAIMONT

VOUVRAY MOELLEUX AOC



BOTTLED:

On the estate.

GEOGRAPHICAL LOCATION:

The Clos du Gaimont is made up of 4 Ha of vines all on one plot. It is located on one of the best terroirs of Vouvray enjoying a south to south-west aspect.

SOIL TYPE:

Clay limestone.

SIZE OF THE ESTATE :

4 Ha.

YIELD/ ALCOOL%:

40 Hl/Ha. /13.5% Alc. Vol.

GRAPE VARIETY:

Chenin blanc.

VINIFICATION:

Entirely handpicked.



CHARACTER:

Intense golden yellow in colour. The nose is rich and complex, dominated by ripe apricot and dried fruit, brought out by a delicate woody note. On the palate the wine is full-bodied and powerful with hints of fruit conserve. The vines benefit from an exceptional exposure to the sun which shows through in the fig conserve aromas.



STORE:

Keeps exceptionally well in a good cellar.



FOOD/WINE COMPLIMENTARITY:

This wine can be consumed purely for the pleasure of tasting a great sweet wine. May be served as an aperitif, with white gourmet meat and with chocolate- or fruit-based desserts. Serve at 8-10°C.