

6020



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./12.5% 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 if stored 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.