

6020



CLOS DU GAIMONT VOUVRAY SEC AOC



BOTTLED:
On the estate.

GEOGRAPHICAL LOCATION:
Situated on the Vouvray's prime hillsides with a south to south-west aspect.

SOIL TYPE:
Clay limestone.

SIZE OF THE ESTATE :
4 Ha all within one area and enclosed by walls.

YIELD/ ALCOOL%:
35 Hl/Ha. /12.5% Alc. Vol.

GRAPE VARIETY:
Chenin blanc.

VINIFICATION:
Entirely handpicked.



CHARACTER:
It is intense and crisp yellow in colour and has delicate nuances of white flowers and ripe apples on the nose. On the palate it is smooth with a dominating honeyed finish.



STORE:
3 to 6 years.



FOOD/WINE COMPLIMENTARITY:
This wine perfectly accompanies grilled fish or fish in a sauce, poultry and charcuterie of the region. Serve at 10°C.