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CLOS DE NOUYS VOUVRAY MOELLEUX AOC



BOTTLED:
On the estate.

GEOGRAPHICAL LOCATION:
Le Clos du Nouys is situated on Vouvray's hillsides with a south to south-west aspect.

SOIL TYPE:
Clay limestone.

SIZE OF THE ESTATE :
12.5 Ha.

YIELD/ ALCOOL%:
30 Hl/Ha.

GRAPE VARIETY:
Chenin blanc.

VINIFICATION:
The grapes were selectively handpicked in a late harvest.
The grapes were collected, botrytised and passerillé.



CHARACTER:
Straw yellow and crisp in colour. Complex aromas of white flowers and marmalade, roused by hints of vanilla and honey. On the palate flavours of dried fruit dominate with a strong smoky note. The smoothness and refinement of this wine bestow it with an air of charming sophistication. BRONZE MEDAL PARIS 2007



STORE:
Will keep for several decades if stored in a good cellar.



FOOD/WINE COMPLIMENTARITY:
This wine can be treated as an aperitif and is ideal when accompanied by foie gras and quality desserts. Serve at 8-10°C.