

3020



CLOS DE NOUYS VOUVRAY LIQUOREUX AOC CUVÉE GRAINS DORÉS



BOTTLED:

Estate bottled (bottles of 500 ml).

GEOGRAPHICAL LOCATION:

Located on Vouvray's prime hillsides with a South/South-West aspect.

SOIL TYPE:

Clay limestone.

SIZE OF THE ESTATE :

30 ha.

YIELD/ ALCOOL%:

10 hl/ha - 10.5 alc./vol.

GRAPE VARIETY:

100% Chenin blanc.

VINIFICATION:

Late harvest, entirely handpicked, berry by berry. The fermentation lasts 10 months; residual sugar: 150 gr.



CHARACTER:

This very fine and elegant wine has an intense yellow and bright robe. The nose is complex, with white flowers and candied citrus fruits aromas, together with notes of vanilla and honey. On the palate, the wine is full-bodied, with dry fruits and smokey hints. COUP DE COEUR GUIDE HACHETTE 2007



STORE:

Keeps exceptionally well if in a good cellar.



FOOD/WINE COMPLIMENTARITY:

Serve as an aperitif and/or with foie gras and desserts.