

2017



VINIFICATION PIERRE CHAINIER

VOUVRAY AOC



BOTTLED:
By Pierre Chainier.

GEOGRAPHICAL LOCATION:
On the north bank of the Loire between Tours and Noizay.

SOIL TYPE:
Clay limestone.

YIELD/ ALCOOL%:
50 Hl/Ha./12% Alc. Vol.

GRAPE VARIETY:
Chenin blanc.

VINIFICATION:
In temperature-controlled vats.



CHARACTER:
Pale yellow in colour, the nose is characteristic of a chenin blanc with ripe fruit aromas (pear and quince) with a slight mineral note.



STORE:
5 years, even more if stored in a good cellar.



FOOD/WINE COMPLIMENTARITY:
Ideal for fois gras, ripe cheeses or desserts. Also suitable as an aperitif. Serve at 10°C.