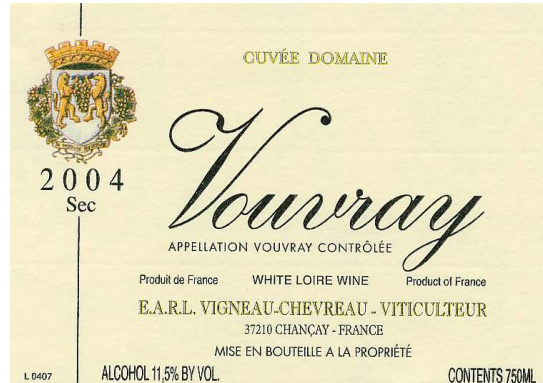


VOUVRAY

DOMAINE VIGNEAU-CHEVREAU



CÉPAGE: 100% Chenin Blanc

AVERAGE PRODUCTION: 6,600 cases of sparkling wine
7,500 cases of still wine

Domaine Vigneau-Chevreau has been a family run estate since 1875. During that time, each of five generations has benefited from the vast experience in viticulture and vinification that was passed on. The 28 hectare Domaine consists of vouvrillon soil made up of limestone, clay and silex. The latter of these soils bears an abundance of flinty stones on the surface. This soil is most favorable to the cultivation of Chenin Blanc, giving the wine its aromatic diversity of ripe quince, fresh grapes or acacia honey.

Chenin Blanc is the only grape variety allowed for the production of Vouvray. The vineyards are harvested at various levels of maturity to allow for dry wines (Sec) with a wonderful flinty, minerally characteristic; semi-dry wines (Demi-Sec) that show a distinct balance of acidity and fresh fruit; and sweet wines (Moelleux) with incredible richness, complexity and longevity. The Domaine itself is certified organic by Ecocert, but the vineyards are in fact tended biodynamically, which involves even stricter standards than organic wine-growing. Although this method involves much more work and considerably lower yields, the benefits to the long term condition of the vineyards, and therefore the quality of the wines, are dramatic.

With this diversity, Domaine Vigneau-Chevreau Vouvrais can accompany many dishes. Vouvray Sec is a natural choice for sushi, grilled seafood, or as an aperitif. The Demi-Sec will complement fish, chicken and turkey, as well as spicy foods (Asian or Southwestern). The Moelleux wines can be served with foie gras or strong cheeses – particularly blue cheese. Finally, for a memorable experience, try a sparkling Vouvray (brut or demi-sec) whenever the occasion arises. Sparkling Vouvray accounts for a significant part of Vouvray production, and its consistent high quality makes it an excellent alternative to higher-priced champagne. Vigneau-Chevreau's sparkling demi-sec is in a distinctive "petillant" style, which is bottled under less pressure for a softer and creamier texture. It is as perfect an aperitif as it is at the end of the meal paired with dessert.

IMPORTED BY



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