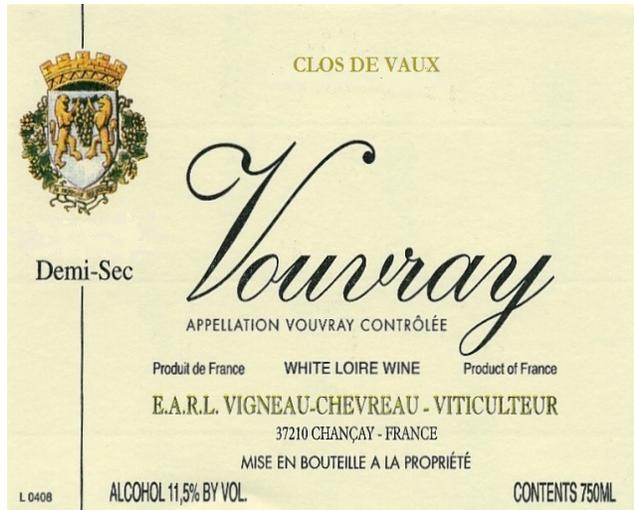


DOMAINE VIGNEAU-CHEVREAU

VOUVRAY DEMI-SEC «CLOS DE VAUX»



Domaine Vigneau-Chevreau has been a family-run estate since 1875. The 33-hectare Domaine consists of classic, regional soils made up of tuffeau, clay, and silex. The latter of these soils bears an abundance of flinty stones on the surface and is most favorable to the cultivation of Chenin Blanc, giving the wine its aromatic diversity of ripe quince, baked apples and acacia honey. The domaine is certified organic by Ecocert, and 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.

Region:	Loire
Appellation:	Vouvray
Owner:	Christophe and Stéphane Vigneau
Established:	1875
Farming Practices:	Organic, Biodynamic
Vineyard:	2 ha
Soil:	Flint and Limestone
Grape Varieties:	100% Chenin Blanc
Avg Age of Vines:	40 years
Yield/Hectare:	37 hl/ha
Residual Sugar:	25 g/l

Vinification and Élevage: The grapes are picked by hand, typically in October and carefully and brought to the press in small bins. Pressing is deliberate and slow and the wine is allowed to settle. It is then racked into its fermentation vessel, either stainless steel or neutral cask, depending on the cuvée. The fruit from younger vines is harvested earlier and used for sparkling wine production. Only mature vines, 30+ years of age, go into still wine making.

Tasting Notes: Aromas of baked apple, acacia honey and ripe apricot, the residual sugar here is sublimated by vibrant acidity, proffering a balanced wine. This is perfect for cheese plates and those dishes that need a bit of richness and fruit.

IMPORTED BY

