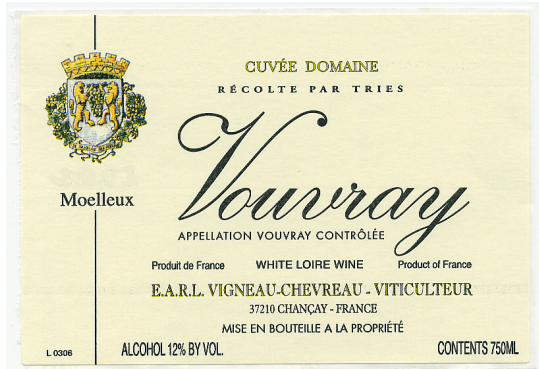


# DOMAINE VIGNEAU-CHEVREAU

## VOUVRAY MOELLEUX



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.

<b>Region:</b>	Loire
<b>Appellation:</b>	Vouvray
<b>Owner:</b>	Christophe and Stéphane Vigneau
<b>Established:</b>	1875
<b>Farming Practices:</b>	Organic, Biodynamic
<b>Vineyard:</b>	3 ha
<b>Soil:</b>	Limestone
<b>Grape Varieties:</b>	100% Chenin Blanc
<b>Avg Age of Vines:</b>	60 years
<b>Yield/Hectare:</b>	15 hl/ha
<b>Residual Sugar:</b>	70 g/l
<b>Avg. Production:</b>	5,000 bottles

**Vinification and Élevage:** Harvesting and sorting are crucial in the making of this noble dessert wine. Several weeks of “tries” (vineyard passes) are made and hand sorting is essential. The harvesting of *moelleux* wines can go into early November. Pressing is deliberate and slow and the wine is allowed to settle. It is then racked into neutral oak barrels.

**Vineyard/More:** This is an old family parcel with great exposition and very old vines. Moelleux is a sweetness category used in Vouvray to describe wine picked late harvest, typically with some degree of botrytis. The grapes are picked in several different tries (passes) and handled carefully in the cellar. Only produced in great vintages. Additionally, the family makes two other wines in the *moelleux* category when vintage conditions are favorable: Château Gaillard & Close Ballin. Both are rare and made infrequently. Please contact your sales rep, distributor or Michale Corso Selections directly for more information.

**Tasting Notes:** Aromas of quince jelly, caramel, licorice, acacia honey and candied fruit, a splendid display of complex bouquets. These wines accompany foie gras, some cheeses (like Roquefort) or dessert. In France they are often prized as a special aperitif.

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