

# DOMAINE VIGNEAU-CHEVREAU

## VOUVRAY SEC "VIGNEAU SELECTION"



Domaine Vigneau-Chevreau has been a family-run estate since 1875. The 33-hectare Domaine is located in the Vallé de Vaux and 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 tended biodynamically, which involves even stricter standards. To offset recent small harvests, the domaine makes a limited bottling from

grapes purchased from neighboring vineyards that share the same flinty terroir as the Vigneau domaine. This limited bottling is designated as “Vigneau Selection” and is sold mainly to restaurants in nearby Tours. This cuvée offers nuanced aromas of orchard fruits and is round and supple on the palate.

<b>Region:</b>	Loire
<b>Appellation:</b>	Vouvray
<b>Owner:</b>	Christophe and Stéphane Vigneau
<b>Established:</b>	1875
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone and clay slopes
<b>Vineyard:</b>	1 ha
<b>Grape Varieties:</b>	100% Chenin Blanc
<b>Avg Age of Vines:</b>	25-40 years
<b>Yield/Hectare:</b>	40 hl/ha
<b>Residual Sugar:</b>	8 g/l “Sec tender”
<b>Avg Production:</b>	5,000 bottles

**Vinification and Élevage:** Grapes purchased from neighboring vineyards are fermented for two months in temperature-controlled vats at low temperatures. The young wine is enriched by aging on the fine lees in tanks until spring.

**Tasting Notes:** Bright yellow-gold color, aromas of apple, quince and ripe citrus, soft on the palate with a well-rounded, dry-but-not-too-dry finish, fruit lasts start to finish. Aging on the lees brings a note of the distinctive flinty terroir of Vouvray to the wine. Ideal with charcuterie, seafood, chicken and soft cheeses.

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