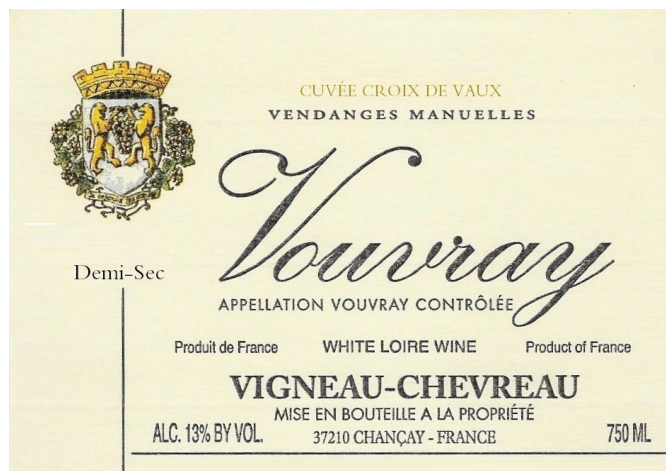


DOMAINE VIGNEAU-CHEVREAU

VOUVRAY DEMI SEC "CUVÉE CROIX DE VAUX"



Domaine Vigneau-Chevreau has been a family-run estate since 1875. 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 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:	25g/l
Avg Production:	10,000 bottles

Vinification and Élevage: The grapes are carefully hand harvested and brought to the press in bins. The grapes are pressed slowly to extract the juice in the best conditions. The juice is left to clarify for 24 hours (known as *débourdage*), then raked into stainless steel tanks for natural yeast fermentation. After fermentation, the wine is raked into older barrels for a few months of aging for added complexity.

Tasting Notes: The Demi-Sec is the balance between freshness and sweetness with fruity and floral aromas. Golden yellow with aromas of baked apple, acacia honey and ripe apricots. This wine is designated as demi-sec in which a discreet amount of the residual sugar (25g/l) is balanced by the natural acidity of the wine. Vouvray Demi-Sec is ideal with fish and lighter meats in a rich sauce and is also excellent with spicy Asian cuisine. It is the perfect accompaniment to blue cheese.

IMPORTED BY



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