

VOUVRAY
APPELLATION D'ORIGINE CONTRÔLÉE

tendre,
pétillant
OU SEC,
il est brillant.

1 Tendre: vin à la saveur moelleuse.

2 Pétillant: vin en finement effervescent.

3 Sec: se dit d'un vin frais et peu sucré.

4 Brillant: désigne une robe limpide laissant apparaître les reflets de la lumière.

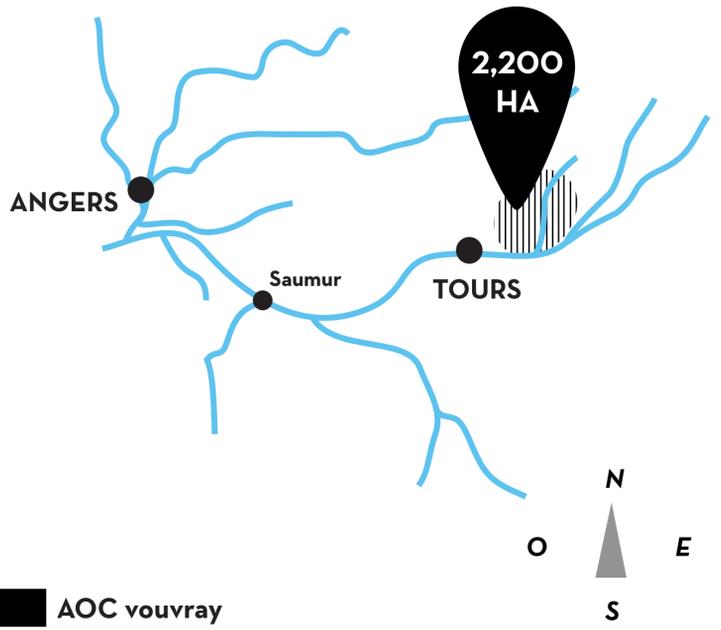
VINS DU
VAL DE LOIRE

TOUS LES VINS SONT DANS SA NATURE
WWW.VINSVALDELOIRE.FR

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

PRODUCTION REGION

Production area*



DID YOU KNOW?

The wines of Vouvray are made from the Chenin grape, and can be still or sparkling, off-dry or sweet, depending on the amount of residual sugar in the grapes at harvest time. Whether still or sparkling, one of the features of Vouvray wine is its shine and glossy colour, which sets it apart from other wines produced in the Loire Valley. The development of the Vouvray vineyards has been attributed to Saint Martin, who planted the vines at the famous Abbey of Marmoutier.

CLIMATE



Temperate climate broken down into a number of *microclimates* with an *oceanic* influence.

SOIL TYPES

Rocky hillsides on a substrate of tuffeau, cut through with valleys and covered with flinty 'perruche' soils and 'aubuis' (limestone clay).

VARIETAL



chenin

COLOUR AND STYLES



white, sparkling white,
sweet.

ANNUAL PRODUCTION*

109,900 hl

or around

14,700,000 bottles



PRODUCERS

160



ANNUAL YIELD*

50 hl/ha



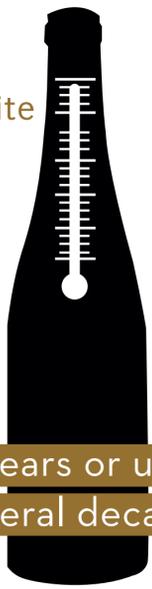
STORING AND SERVING

11° - 12°

Sparkling
wines
Sweet White

8°

Dry
Whites



10 years or up to
several decades

FOOD AND WINE PAIRINGS

MENU

APERITIF

with a vouvray Dry White
Fish and sea food canapés

STARTER

with a vouvray Sweet White
Foie gras

MAIN COURSE

with a vouvray Dry White
Fish in sauce
with a vouvray Demi-sec White
**Fish and white meats
in cream sauce**

with a vouvray Sweet White
World cuisine

CHEESES

with avouvray Sweet White

DESSERT

with a vouvray Sweet White
Caramelized fruit or candied desserts
with a vouvray fines bulles
White fruit, nougat or almon desserts

TASTING NOTES

appearance

*Dry and demi-sec whites
and sparkling wines:*

Intense, shimmering
straw yellow

Sweet whites:

Golden yellow with amber
reflections

nose

Dry and off-dry whites:

Acacia, rose, citrus, pear

Sparkling wines:

Citrus, brioche

Sweet whites:

Candied and cooked fruit,
honey

palate

Dry Whites:

rich, suave, full of minerals

Off-dry and sweet whites:

Soft, easy-going, ample,
unctuous yet remarkably
fresh

* 5 years average