

Domaine des Cormiers Roux Vignoble Gaucher

L'Interdit

Dry

Appellation : AOC Vouvray

Grape variety : 100% Chenin blanc

Vintage : 2024

Terroir : Parcels located in the commune of Chançay, clay-limestone soils.

Vineyard work : The vines are between 20 and 30 years old and are pruned using the "gobelet palissé" method. They are managed in accordance with the "lutte raisonnée" system, certified by the HVE level 3 label.

The soil is systematically grassed and organic matter is added in winter to nourish the soil. Health monitoring is meticulous, and we only intervene when really necessary. To protect our vineyards from the grape berry moth, we use the collective biotechnical control method (sexual confusion). In this way, we use neither insecticides nor anti-rot products.

Vinification: Low-pressure pneumatic pressing to preserve the quality of the aromas. Temperature control during alcoholic fermentation. Aged on fine lees.

Analysis : Alcohol(%vol) : 12.41
Sugar (g/l) : 6.54
Acidity (g/l) : 5.19

Tasting notes: A nuanced wine that blends freshness with suppleness. The nose is delicate, with notes of white flowers and stone fruits. On the palate, lightness prevails, driven by a crisp minerality that perfectly balances the wine's natural sweetness.

Food & wine pairing: With its perfect balance of freshness and sweetness, this wine enhances pike-perch fillets, white meats, or aged goat cheeses. Its lightness also makes it an excellent companion for sweet and savory dishes.

