

Domaine des Cormiers Roux Vignoble Gaucher

Or du Commun

Dry

Appellation : AOC Vouvray

Grape variety : 100% Chenin blanc

Vintage : 2019

Terroir : Clay-limestone soil



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. 48 months ageing on laths in our troglodytic cellars. 5.5 bar bottle pressure.

Analysis : Alcohol (%vol) : 12.4
Sugar (g/l) : 0
Acidity (g/l) : 5.04

Tasting : This wine, with its golden color and silvery highlights, has an expressive, festive bubble. Notes of white flowers give way to aromas of acidic white fruit, such as lemon. Here, the liveliness of the Chenin grape is highly representative of the Vouvray appellation.

Food and wine pairing : This festive wine is the perfect accompaniment to aperitifs, especially with cheeses, and desserts such as dried pear.

