

Domaine des Cormiers Roux Vignoble Gaucher

Secret de Famille

Sweet

Appellation : AOC Vouvray

Grape variety : 100% Chenin blanc

Vintage : 2023

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

Vineyard work : The vines are between 40 and 50 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. Fermentation stopped when the wine is perfectly balanced for tasting.

Analysis: Alcohol (%vol): 12.54

Sugar (g/l): 50.2

Acidity (g/l): 4.29

Tasting notes: This sweet white wine has a complex bouquet. The nose is expressive, with notes of honey and candied fruit. The palate is in harmony with the nose, with notes of ripe peaches. The acidity typical of the grape variety perfectly balances the sugar.

Wine and food pairing: Secret de Famille is ideal as an aperitif or with slightly tart desserts. It also goes wonderfully well with blue-veined cheeses.

