

Domaine des Cormiers Vignoble Gaucher Roux

VIP

Extra-dry

Appellation : AOC Vouvray

Grape variety : 100% Chenin blanc

Vintage : 2020

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 in vats. 48 months on laths in our troglodytic cellars.

Analysis : Alcohol (%vol) :
12,14
Sugar (g/l) : 0
Acidity (g/l) : 3,67

Tasting : This wine has a golden yellow color and organized effervescence. The nose is marked by white fruits, minerality and brioche. On the palate, acidity is counterbalanced by fatness and aromatic power. The finish is marked by white fruits, with a long persistence.

Food and wine pairing : A gourmet wine, it's ideal as an aperitif, with dry ham tapas, for example. For dessert, it's ideal with fruit salad, pear or apricot tart, for example.

