

Dom d'Orfeuilles

Vouvray Sec

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

CEPAGE: 100% Chenin Blanc

THE STORY

Located on the old outbuilding of a medieval castle that no longer exists, Domaine d'Orfeuilles was founded in 1947 by Paul Herivault. The vineyard now covers almost 20 hectares in the communes of Chançay and Reugny, and is now cultivated by Bernard Herivault and his son Arnaud. They make every effort to maintain the traditions in the cultivation of the vines as well as in production of their wines. The Chenin variety is grown on clayey limestone soil with a high density of flint stone. This situation, specific for our vineyard, gives our wines an unmistakable characteristic "flinty taste". We produce sparkling wines with the traditional method and still wines that, depending on the year's climate can be dry, medium dry, sweet and sometimes liqueur-like for certain vintages.

THE ADJECTIVES

OVERALL: Fresh and food-ready

AROMAS / FLAVORS: Lemon, citrus oil, grapefruit, minerality, flint, sweet almond

MOUTHFEEL: Unctuous and layered

THE SELLING POINTS

PAIRINGS: Smoked fish, oyster dishes, smoked meat, herbed goat cheeses

