

Dom Vigneau Chevreau Chevreau Vouvray Sec Cuvee Silex



THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

THE STORY

Domaine Vigneau-Chevreau has been a family run estate since 1875. During that time, each of five generations has benefited from the vast experience in viticulture and vinification that has been handed down. Today the domaine is under the meticulous care of brothers Stephane and Christophe Vigneau, The 70 acre Domaine consists of vovrillon soil made up of limestone, clay and silex, with an abundance of limestone or flint rocks on the surface. This soil is most favorable to the cultivation of Chenin Blanc, giving the wine its aromatic diversity of ripe quince, fresh grapes and acacia honey.

THE ADJECTIVES

OVERALL: Flinty with fruity undertones

AROMAS / FLAVORS: Apple, pear, flinty minerality, citrus fruit

MOUTHFEEL: Ample & Round

THE SELLING POINTS

PAIRINGS: Seafood such as scallops, langoustines & white fish in sauce

