



# VOUVRAY

## CLOS DE ROUGEMONT 2023

### ABBAYE DE MARMOUTIER



#### HISTORY

Since their foundation in 1875, the estate in the family Vignneau-Chevreau situated in the heart of the appellation Vouvray has grown throughout the years over five generations, from 5 to 33 hectares. The estate's financial sustainability allowed beautiful acquisitions such as historical Abbaye de Marmoutier, the cradle of the appellation of Vouvray wines, where they planted in 1995 the « Clos de Rougemont ». Involved in the desire of creating high quality and respecting soils and environment, they have started the conversion in biodynamics the same year and today they are also certified Organic Agriculture. Christophe and his brother Stéphane are the managers.



#### VINTAGE 2023

In Vouvray, the climatic profile has been favorable for the development of the 2,300 hectares of Chenin Blanc. The path to maturity encountered few obstacles. Spared from frost, the appellation benefited from sufficient rainfall, slightly below average. Most importantly, the rains came at the right times and without excess. The vines benefited from the summer heat, which was interspersed with cool periods conducive to their development. The cumulative temperatures reached a level surpassed only three times since 1990. The duration of sunshine observed during this vintage was below average.



#### GRAPE VARIETY

**100% Chenin blanc**



#### TERROIR & FARMING

The loan of this old vineyard, the "Clos de Rougemont," by the Abbey of Marmoutier, which Saint Martin founded near Tours in 372, has allowed the brothers to improve the complexity and intensity of their wines. Indeed, legend has it that Saint Martin planted a vine he brought back from Eastern Europe on the hillside in Vouvray country that overlooks the Loire and the monastery, thereby creating the wine of Vouvray. The Chenin grape is grown here on the **clay-siliceous** soils of the Loire hillsides, with a significant proportion of flint on the surface. Touraine, known for its mild climate, provides Vouvray with more than favorable conditions. Located in a northern zone, it experiences marine influences, resulting in fairly mild winters without severe frost, summers without excessive heat, and very sunny autumns that allow for the maturation of the **latest-ripening grape varieties**. Practicing **biodynamics** since 1995, they have banned chemical products from our vineyards, thereby enhancing soil life.



#### WINEMAKING

The clos has been replanted in 1995, this exceptional cuvée is characterized by a slight residual sugar (maximum 9g/l) and good acidity, that provide to the wine its natural freshness and make it well-suited for aging. Handly harvested, grapes are slowly pressed then the juice rests for 24 hours for a "débourage". After that, the juice is racked to be transferred to small barrels for fermentation with indigenous yeasts and ageing on fine lees. Barrels are aligned in cellars carved into tuffeau (limestone) until spring. ABV: 12,5% Residual sugar : 5,2 g/l Total acidity : 3,9 g/l SO2 total 77mg/l



#### TASTING NOTE

The nose offers a beautiful bouquet of lemon tree flowers, white peach, ripe quince and accacia honey flavours. Perfectly balanced, residual sugar and acidity in the mouth provide a medium-body structure and aromatic persistency



#### WINE & FOOD PAIRING

**Serve at 10°C**  
Herb-crusted chicken breast with lemon-butter sauce and roasted vegetables. With desserts, a pear tart tatin will be nice.  
**Cellaring potential:** 2 to 15 years

