



VOUVRAY

CLOS DE ROUGEMONT 2024

ABBAYE DE MARMOUTIER



HISTORY

Since their foundation in 1875, the estate in the family Vigneau-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 2024

In Vouvray, and in Loire Valley, weather has been really challenging for the vineyards and winemakers. Heavy rains for months and limited sun, perfect conditions for mildew. Of course yield is really low but the remaining grapes are juicy and concentrated in flavours of exotic fruits resulting in a fresh and crisp wine.



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 : 6,7 g/l Total acidity : 5,2 g/l SO2 total 87mg/l



TASTING NOTE

The nose offers a beautiful bouquet of camomille flowers, quince jelly, and honey. The mouth is filling, balanced and gourmande with a lingering finish of fruits and minerality.



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

