



VOUVRAY

SILEX 2023



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 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 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**. Added to this are the effects of the topography, with the southward inclination of the general slope of the Vouvray hillsides, widely exposed to the sun as they descend toward the Loire. The former, known as "Aubuis," rest directly on the limestone plateau called tuffeau. The latter, known as "Perruches," have numerous flints on the surface, which are favorable elements for viticulture. Thus, the wines of the estate benefit from aromatic diversity. Practicing **biodynamics** since 1995, they have banned chemical products from our vineyards, thereby enhancing soil life.



WINEMAKING

Harvested manually from 30 to 40-year-old vines, this flint cuvée is characterized by a slight residual sugar (maximum 9g/l) and good acidity, which gives it natural freshness and makes it well-suited for aging. Handly harvested, grapes are slowly pressed then the juice rests for 24 hours for "débouillage". After that the juice is racked to be transferred to barrels for fermentation. After 2 months, the wine is transferred again in tanks to mature on fine lees in cellars carved into tuffeau (limestone) until spring. ABV: 12,5% Residual sugar : 5 g/l Total acidity : 4,2 g/l SO2 total 70mg/l



TASTING NOTE

The nose offers a complex and fresh bouquet, **fruity** flavors such as quince, pear and citrus. Perfectly balanced, sugar and acidity in the mouth provide a medium-body structure. The finish is mineral and incredibly long.



WINE & FOOD PAIRING

Grilled sea-bass seasoned with lemon and herbs or turkey breast with apricot glaze. Goat cheeses will be a match.
Cellaring potential: 2 to 15 years

