



# VOUVRAY

## SILEX 2024



### HISTORY

Since their foundation in 1875, the estate in the family Vigneau-Chevreau situated in the heart of the appellation Vouvray has growned 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 crid 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 biodynamy 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 flavors of exotic fruits resulting in a fresh and **crisp** wine.



### 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 : 7 g/l Total acidity : 5,1 g/l SO2 total 100mg/l



### TASTING NOTE

The nose offers a fresh bouquet, **fruity** flavors such as litchi and citrus. Nice and **crisp** structure, a really nice profile of chenin blanc . The finish is mineral and incredibly long.



### WINE & FOOD PAIRING

**Serve at 10°C**

A warm entrée with sheep cheese will be perfect. As a lunch, have it with shellfish. A zingy apricot tart will also be great.

**Cellaring potential:** 1 to 8 years

