



VOUVRAY

SELECTION 2022



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 2022

In Vouvray, the winter of 2021-2022 was mild, with few severe cold spells, allowing for early vine awakening. Spring was warm, with limited frost events. This encouraged early budbreak and flowering. There were some rain events, but generally, it was drier than usual. Summer was notably hot, with several heatwaves, leading to drought conditions in some areas. This dry spell was offset somewhat by cooler nights, which helped maintain acidity in the grapes. September was dry with just enough rainfall to help the grapes achieve optimal ripeness, contributing to concentrated flavors and maintaining good acidity levels.



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 in sustainable farming estates around and vinified by the brothers, this cuvée is crisp and fresh. The vintage presents a good acidity, which gives it natural freshness and makes it well-suited for aging. Grapes are slowly pressed then the juice rests for 24 hours for "débourage". After that the juice is racked to be transferred to tanks for fermentation. Then, the wine matures on fine lees in cellars carved into tuffeau (limestone) until spring. ABV: 13% Residual sugar : 6 g/l Total acidity : 3,6 g/l SO2 total 78mg/l



TASTING NOTE

The nose is rich, fruity and delicate. Citrus flavors, stone fruits like apricot, along with floral aromas. Perfectly balanced, sugar and acidity in the mouth provide a medium-body structure. The finish is mineral and refreshing.



WINE & FOOD PAIRING

Serve at 10°C

Grilled scallops with lemon butter, or a simple pan-seared salmon. Enjoy the creamy texture of a Brie or Camembert.

Cellaring potential: 2 to 15 years

