

Vignoble Alain Robert Vouvray "Empreinte" dry white 2024



Product price:

€66.00

Product features:

Area: LOIRE

Winemaker: Catherine MEDARD-ROBERT & Cyril ROBERT

Vintage: 2024

Appellation: Vouvray

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chenin

Product short description:

A very lovely dry white from the Loire, 100% chenin, fresh and tangy, with typical white fruit notes, that will delight fans of accessible Vouvray. This is the first cuvée from the domaine, at an unbeatable price.

Product description:

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Vignoble Alain Robert Vouvray "Ammonite" dry white 2024

Technical sheet written by the domaine :

Appellation : AOC Vouvray

Grape variety : 100 % Chenin Blanc

Terroir : Clay-limestone, on the slopes of the commune of Noizay.

Viticulture : The vines, aged 15 to 40 years, are pruned in goblet style. They are managed with sustainable practices. Grass cover is maintained, with organic matter added at the end of autumn. Health monitoring is meticulous, and phytosanitary interventions occur only in case of real risk. We use a collective biotechnical control method (sexual confusion) to protect the vineyard against the grape moth. No insecticides are used. Mechanical harvesting. Prior to mechanical picking, our harvesting team inspects the vines, depending on the vintage, to remove damaged grapes.

Vinification: Pneumatic pressing. Cold settling without enzymes, in stainless steel tanks. Alcoholic fermentation under indigenous yeasts with temperature control. Aging continues for 6 months before bottling in spring.

Tasting notes : A pale yellow color with silver reflections. A nose with aromas of white-fleshed fruits: pear, quince, fresh apple, along with some notes of exotic fruits. On the palate, a fresh and mineral attack followed by a delicate flavor of white fruits. A salivating finish with notes of tangy candy.

Food pairings : A gastronomic wine that will pair beautifully with white fish (such as cod), lobster, risotto, or a dry goat cheese from Touraine.

Serving temperature: 10°C

Aging potential: 10 to 15 years