

VOUVRAY: DEMI-SEC

Style

White, Dry

Region

Loire

Producer

Jean-Claude & Didier Aubert

Appellation

Vouvray on the northern bank of the Loire, just east of Tours.

Cépage

100% Chenin Blanc

Tasting Note

An authentic, off-dry Vouvray with green apple flavours and excellent palate-cleansing acidity.

Serve

Fruit or goat's cheese.

Cellarage

Incredibly versatile drinks well young or with considerable bottle age.

Vinification

The grapes are pneumatically pressed and settling takes place over 24 hours. Fermentation is temperature controlled using cold water circulation. The wine winters on its lees before being bottled in the April following the vintage.

History

Vouvray has been an important wine producing town since the 4th century AD. When St Martin became abbot of Marmoutier, the monks played a significant part in developing viticulture by clearing land and by planting new grape varieties. Local hero, the author Rabelais, described the wine of Vouvray as being 'like taffeta' in the 15th century.

The area is particularly favoured by a soil of volcanic limestone known as tuffa that not only provides the vines with excellent drainage but can be excavated to create ideal subterranean cellars for aging the wine. The Aubert family started here in 1823. They produce equal proportions of still and sparkling Vouvray wines from 30 hectares of vines. Their cellars lie below 12 metres of rock.

