



Loire, Domaine le Capitaine, Saint Georges, AOP Vouvray, Blanc

AOP Vouvray, Vallée de la Loire et Centre, France

Created in 1988 by Alain Le Capitaine,, the estate has only 0.25 ha of vines planted in the family garden. Over time, the estate expanded. In 1995, Christophe Le Capitaine, took the initiative to settle with Alain in order to share their knowledge. Since 2013 Florian Le Capitaine, after studying viticulture and oenology, has joined the adventure.

PRESENTATION

Sweet wine

LOCATION

Today the estate has 28 hectares of Chenin vines planted on the first slopes of Rochecorbon and a beautiful tufa cellar dating from the 11th century.

TERROIR

Aubuis (Clay Limestone.)

WINEMAKING

Fermentation at low temperature fermentation over a period of 3 weeks.

AGFING

Ageing for 6 months on its fine lees.

VARIETAL

Chenin 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Round texture. Presence of pear, peach, quince and honey notes on the finish.

FOOD PAIRINGS

Roasted Loire pike-perch, blue cheese puff pastry.



BRUNOLAFON

