



# Domaine le Capitaine, Méthode Traditionnelle, AOP Vouvray, White

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**

Only from Pineau de Loire (Chenin Blanc) from a chalky soil.

#### 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)

#### **VINIFICATION**

Stainless steel vat, traditional method.

### **AGEING**

Aged on laths for one year

# VARIETAL

Chenin ou chenin blanc 100%

#### GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

#### SERVING

Serve between 8 to 12°c (48 to 50°F)

# AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

# **TASTING**

Aromas of peach, very sweet citrus and vanilla. Elegant and fine bubbles with "winey" side (good length).

# FOOD PAIRINGS

Ideal for aperitifs.

Spicy scrambled eggs and smoked salmon.



