



Loire, Florian Le Capitaine, Sec "Les Aumônes", AOC Vouvray, Blanc

AOC Vouvray, Vallée de la Loire et Centre, France

Winegrower on the first slopes of Rochecorbon, 6-hectare estate in organic production and conversion. The entire vineyard is located on the first slopes of Rochecorbon, on clay-limestone soils.

As the son of a winemaker, I worked for the family estate for 6 years. Passionate about my terroir, I decided to strike out on my own and make wines in my own image, organically grown.

PRESENTATION

The estate's wines come from organic vineyards. No herbicides or insecticides are used. The soil is maintained mechanically, using ploughs and intercep blade tools.

LOCATION

Vouvray

TERROIR

Clay Limestone soils.

IN THE VINEYARD

Located on the first slopes of Rochecorbon, the vines face due south, just above the Loire. Mechanical harvesting

WINEMAKING

Vinification in oak barrels (2 to 5 wines). Very little interventionist.

AGEING

Aged on lees in oak barrels for 4 months.

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

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Citrus notes, hint of tangerine, freshness on the palate with a lovely saline finish.

FOOD PAIRINGS

Seafood, poultry, goat cheese.



