



Loire, Domaine le Capitaine, Marie Goeffrey, 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.

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

Clay Limestone.

WINEMAKING

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

AGEING

Ageing for 6 months on its fine lees.

VARIETAL

Chenin 100%

GM: No.

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

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

A generous texture revealing fruit dominated by candied quince and exotic fruit. A liqueur ready to drink or age.

FOOD PAIRINGS

Foie gras, exotic fruit coupe.





