



# Loire, Domaine le Capitaine, Cuvée Adrien, AOC Vouvray, Blanc, Demi-Sec

AOC 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. Farmed organically since 2008.

#### **PRESENTATION**

Today, the estate has 28 hectares of Chenin vines planted on the first slopes of ROCHECORBON. We produce the full range of Vouvray wines and the traditional Touraine rosé method.

#### LOCATION

The vineyard is

located in the village of Rochecorbon on the top of the hillsides, with ideal southeastern sun exposure.

#### **TERROIR**

The soil is composed of tuffeau (a chalky, porous limestone) and some clay.

## IN THE VINEYARD

Vineyards planted between 1950 and 2013

#### WINEMAKING

The grapes are immediately pressed with a pneumatic press and are vinified separately by parcel. Vinification and controlled juice settling takes place in stainless steel tanks over two to three months.

### AGEING

The wine ages on fine lees for six to nine months, without the use of malolactic fermentation, fining or cold stabilization. Fermentation is stopped to keep some residual sugar (between 9 to 18 grams).

#### VARIETAL

Chenin 100%

#### GM: No.

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

Ripe peach, pineapple and citrus finish with a hint of cinnamon. Long on the palate.





## **FOOD PAIRINGS**

Apple crumble (cinnamon). - Sorbets: peach and apricot - Salmon tartar with exotic fruits - Exotic fruits plate - Pear and kiwi sabayon with Vouvray - Peach Melba - Nougat from Tours

2/2