Vignobles de la Loire

BRUNOLAFON



Loire, Domaine le Capitaine, Moelleux, 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

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)

HARVEST

Late harvest, botrytis.

WINEMAKING

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

AGEING

Vinification and barrel ageing for 1 year.

VARIETAL

Chenin 100%

GM: No.

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, Over 15 years

TASTING

Quite rich on the palate, with an assortment of candied fruits (peach, apricot, pineapple), with a citrus finish of tangerine, cinnamon and vanilla. Beautiful, long-lasting aromatic persistence.

FOOD PAIRINGS

Red fruit tart, red fruit tiramisu, iced nougat, marrons glacés. Exotic fruit platter.





Bruno Lafon Selection Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com Contact us at: info@brunolafonselection.com



