



# MARQUIS DE GOULAINÉ VOUVRAY

**Designation:** VOUVRAY –WHITE WINE

**Grape variety(ies):** Chenin.

**Origin:** Val de Loire, east of the city of Tours.

**Soil:** Clay-and-limestone and clay-and-silica.

**Vinification:** Direct pressing, fermentation at low temperature.

**Tasting notes:**

- **Color:** Relatively pale gold, with a deeper gold tinge.
- **Nose:** Expressive, floral and ripe fruit notes (citrus fruit, quince), veering towards honeyed notes after a few months.
- **Palate:** Fresh on the attack, very round and quite full on the palate. Good balance of sugar and acidity. Long finish, again with notes of honey and dried fruit.

**Recommendations:** Aperitif or desserts.

**Serving condition in F°:** 50 °F

**Cellar potential:** 2 years

**Alcohol content:** 12

**Bottles/case:** 12

