



Domaine du Petit Coteau



VOUVRAY STILL SEC (Dry) 2016

2016 was clearly not the best vintage of the appellation. The 26th of April hail is destroying a part of the vineyard in Vouvray so that 20% of the total production was gone. However Summer was really warm and without much rain which brought the juices mid-September with a high concentration of sugar up to 15% of alcohol potential. It is perfect for the style of wine in Vouvray, as they are keeping some residual sugar. They finally harvested less than expected but the result is none the less excellent.

GRAPE : 100 % CHENIN

VINES' AGE: 20 to 45 years old

SOIL:

A very good situation between the village of Vernou and the village of Chancay. Our vineyard is very close to the Loire and up to the Brenne (Small river which is going to the Loire in front of Moncontour) with a good sun exposition. This location offers a great temperature variation between day and night as well as a good aeration for the grape. On this location, we mostly get clay and calcareous soil.

WINE-MAKING:

- Harvest Beginning of October with reduced yield (around 35 hectoliters per hectares).
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17°-18° Celcius) during one month. We stop the fermentation in order to get a good balance between the acidity and the residual sugar
- Natural yeast
- 11.7 % alc by volume / 8.9 g/l residual sugar

MATURING:

- 3 months with fining and regular racking on the lies to give some texture and aromas to the wines.

TASTING NOTES:

- Gold yellow
- Fresh Nose with mature white fruits aromas.
- Very clean, this wine is delicat with a long Citrus finish.
- Medium body wine which shows a well balanced acidity.

RECOMMANDED FOR:

- Pre-dinner drink or afternoon wine
- Dry sausages or ham,
- Grilled Fish or white meat.
- Seafood as oyster, crawfish... / Sushi
- Fruit tart

