

Touraine Chenonceaux 2017

Touraine, Loire, France



Grape Varieties	100% Sauvignon Blanc
Winemaker	Thierry Delaunay
Closure	Natural Cork
ABV	13.5%
Residual Sugar	3g/L
Acidity	3.9g/L
Wine pH	3.43
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

La Voûte comes from a relatively new appellation called Touraine Chenonceaux, which was created in 2011 after 20 years in the making. Chenonceaux is known for the majestic Château de Chenonceau, featured on the La Voûte label. The wines are from selected parcels of vines located in Touraine. The Sauvignon Blanc is often not released until May following the vintage, spending around seven months on its lees to add weight, texture and complexity.

VINEYARDS

La Voûte is situated in Touraine Chenonceaux, on the bank of the Cher Valley, 50 kilometres east of Tours near the famous Château de Chenonceau. The soil is clay and silex (a mixture of flint and sand) and the pruning method is simple Guyot.

VINTAGE

After a hard frost in April, which had a significant impact across the Loire Valley, the end of spring and summer was relatively clement, allowing the grapes to reach optimum maturity. The harvest itself was early, starting from 1st September. Although the difficult conditions resulted in a small harvest, the small size of the grapes resulted in excellent concentration and very high quality fruit.

VINIFICATION

100% of the cuvée underwent skin contact for 20 hours in a pneumatic press. Alcoholic fermentation took place over 20 days at a controlled temperature of 16°C. The wine was aged on fine lees after fermentation with 'bâtonnage' until the end of April. The wine was then filtered before bottling.

TASTING NOTES

This wine is pale lemon in colour, with youthful lights. It has an intense, elegant nose combining of grapefruit, tropical fruits and blackcurrant. On the palate, it is fresh and clean, with a fine mineral character and long finish.

AWARDS

International Wine Challenge 2019, Silver