

2014  
ARGILEX SEC  
(DRY)



TECHNICAL NOTES

variety: **Chenin Blanc 100%**  
appellation: **Vouvray**  
vineyards: **clay-siliceous soil**  
alcohol: **11.5°**  
acidity: **5.15**  
residual sugar: **4g/l**  
date harvested: **30/09 – 12/10**  
cases produced: **8000 x 75cl**



FOOD AND WINE PAIRING

This crispy wine pairs well with all kinds of fresh seafood including crab, prawns, and most particularly oysters. It also pairs well as a starter with fish patés and sushi.

You may also try pairing our dry Vouvray with soufflés or other baked egg recipes and vegetable stir-fry.

WINE DESCRIPTION

Alcoholic fermentation in stainless steel vats and maturing on fine lees. Bottled in March 2015. We use synthetic corks for this series and we selected the autumn leaf color for the bottle itself. Aging potential up to 8 years. Serve chilled at 9°C.

PRESS REVIEWS

*WineSpectator* – 90/100 (Argilex 2010) "Juicy and pure, with a tasty mix of green and yellow apple fruit intertwined with fennel, anise and star fruit notes".

90/100 (Argilex 2008) "A racy, dry version, with pear, green almond and quince notes backed by a long, minerally finish. Very stylish." ;

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