

Clos La Lanterne sec 2013



TECHNICAL NOTES

Variety Chenin Blanc 100%
Appellation Vouvray
Vineyard red-clay, in Rochecorbon.
Alcohol 12,4%
Acidity 4,85
Residual sugar 6g/l
Harvest date 20th october 2013
Cases produced 4500 x 75cl



Vinification

Alcoholic fermented in oak barrels for 7 months. Filtered and bottled on July 8th 2014. We use natural corks only.

Vineyards are located in Rochecorbon and surround the infamous « La Lanterne » site which overhangs the Loire river and the Loire Valley. The river invigorates the vineyard and the red-clay soil brings deepness and complexity to this particular series not to mention that Chenin Blanc's natural acidity allows this series to evolve for decades, a series whose vintages are considered young for a decade after their bottling.

This 2013's robe is surprisingly straw gold. The smelling will unleash aromas of honey and dried fruits and the tasting itself will prove to be tender and mineral at once with a very nice length.

Wine pairing

As a pre-dinner drink with snacks "dînatoire" with clams, scallop Carpaccio in lime juice, or avocado crab. During a meal with seafood; Dublin Bay prawn, marinated fish, salmon, sea-bass, red mullet ... Classics: pan-fried sole, grilled turbot.

Press selection

Vitinéraires – «Nose with buttery and vanilla scents which are signs of an oak barrel fermentation which does not mask the fruit. Freshness and fat balance this long wine which has a very pleasant final freshness. » André Fuster on March 1st 2015.

WineSpectator 91/100 – "A delicious, pure unadorned core of pear[..]"

Hachette Guide selection

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