

# Vouvray de Gautier (semi- dry) 2014



## Technical Notes

**Variety** Chenin Blanc 100%  
**Appellation** Vouvray  
**Soil** Clay-siliceous  
**Alcohol** 12%  
**Acidity** 4.90  
**Residual sugar** 20 g/l  
**Harvest date** 30/09 – 12/10  
**Bottles produced** 30 000 x 75cl



## Food and Wine Pairing

This is the wine to choose when getting to know Vouvray wines. A nice balance between sweetness and freshness, a silky texture that keeps the liveliness. Fruity aromas, with beautiful aromatic complexity.

Pair it To bring complexity to fish dishes, white meat, poultry, sweet and savory sauces pairings such as sauces with honey or citrus zest. Ideal balance for exotic dishes such as spicy Thai recipes or tagines from North Africa.

## Wine Description

Alcoholic fermented in stainless vats with temperature control. Maturing on fine lees for 7 months then bottling in early April to preserve the freshness and natural aroma of the wine. This wine's freshness/sugar balance allows it to age for a minimum of 25 years.

Synthetic corks Burgundy style are used to ensure high quality long-term conservation.

## Press and Awards

Loire Valley Wine Trade Fair 2015 (Angers) – Silver medal (Liger)

The New York Times (international press) – “Balanced and pleasing with spicy citrus flavors and more than a touch of sweetness”.

Sud Ouest (national press) – « This Vouvray de Gautier is a semi-dry whose incredible softness on the tongue will be adored by wine lovers. »

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