Déniché, AOP Vouvray 2021

FPB3782021

Maison Boutinot

— Loire, France

2021 Vintage

Decanter World Wine Awards Silver 2023

Déniché is a range of wines dedicated to happenstance. A range that allows our winemakers to present the one-off, exciting wines they occasionally and very happily stumble upon. Of limited quantity and exceptional quality, the wines are testament to what can be achieved when lady luck plays her part.... The wine comes from a family team- two brothers and a son who have a wealth of experience, great vineyards and a desire to make the best that the appellation can offer.

Production

We select this wine from growers with whom we have worked for over 20 years now, whose vines lie on the higher plateaus of the appellation. Grapes are harvested during the early daylight hours, before the sun has time to heat up the vines; this is essential in order to keep the bright, fresh character that one looks for in a sweeter style of Vouvray. The wine is kept on fine lees in cool cellars that are hollowed into the chalky rock strata, thus optimising both freshness and complexity.

Tasting note

The purity and freshness of flavour is key to this wine as is the balance between the natural acidity and natural sugar. This succulent, textural, complex wine has notes of apple tart and quince jelly, which combine beautifully with pear and vanilla, leading to a delicious candied peel finish. A flexible, medium-dry food wine to enjoy with white meats, seafood or a large selection of cheeses.

Food Match

A flexible, medium-dry food wine to enjoy with white meats, seafood or a large selection of cheeses.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Vouvray

Winemaker:
Samantha Bailey

Grape Varieties:
Chenin Blanc 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3430560014594