Les Coteaux Tufiers, AOP Vouvray 2024

FLO3752024

Maison Boutinot

— Loire, France

A classy off-dry Vouvray with great intensity and purity. Now HVE3 sustainable certified.

Production

We source our Vouvray Les Coteaux Tufiers directly from growers in the heart of the Vouvray region and have been doing so for over 20 years. Their old vine Chenin Blanc plots lie on chalky, tufa-laden plateaux ('Les Coteaux Tufiers') above the Premieres Cà´tes de Vouvray. The wine is grown and vinified sustainably, achieving HVE3 certification. Grapes are hand harvested at optimum ripeness to ensure a good sugar level which is necessary for the Demi-Sec style. Cool vinification is followed by élevage on fine lees to ensure maximum concentration.

Tasting note

A deliciously off-dry style of Chenin Blanc with aromas of just-picked walnuts, a hint of lime and ripe melon notes. The palate is honeyed with cooked apple and agave. The sweetness is perfectly integrated and balanced, resulting in a refreshing wine with good length.

Food Match

So versatile! On its own or fantastic with cheese (especially goat's cheese), and with fish - hot smoked trout or mackerel would work well, as would Thai flavoured prawns and any brightly spiced Asian dishes.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Vouvray

Grape Varieties:
Chenin Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
3430560002379