

La Douée

VAL DE LOIRE I.G.P.
SWEET WHITE WINE



Organic farming

GRAPE VARIETIES

Chenin Blanc 100%

TERROIRS

Limestone-rich marl
(blue marl of Toarcian Age)

STYLE

Sweet white wine (65g/L Residual sugar),
VAL DE LOIRE I.G.P.

VITICULTURE

Age of the vines : 29 years old
Shallow soil cultivation
Controlled natural grass cover
Organic farming
Yield : 15Hl/ha
Hand harvesting in small crates and hand-sorted
on the vine for botrytized grapes.

WINEMAKING AND AGING

Gentle pressing of whole clusters for 10-12 hours.
Natural fermentation with native yeasts in stain-
less steel tank.
After tasting, fermentation process is stopped by
cooling.
Bottling on springtime.

FOOD AND WINE PAIRING

Amazing as aperitif with fois-gras or pairing with
dessert when aged.

Aging potential

5 to 10 years

Serving

between 8 to 10°C