



## *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 foie gras or pairing with  
dessert when aged.

### Aging potential

5 to 10 years

### Serving

between 8 to 10°C