

Domaine Vincent Carême

Vouvray Sec 2011

Vouvray AOC



Wine	Domaine Vincent Carême Vouvray Sec 2011
Winemaker	Vincent Carême
Appellation	Vouvray
Location	Vincent and Tania Careme inherited 5 hectares of vines in prime Vouvray terroir (just east of the city of Tours) from Vincent's parents. They have since bought more vineyards and rented some as well to give a total of around 15 hectares which includes the superb Le Clos terroir.
Cuvée	Vouvray Sec
Red/White/Rose	White
Year	2011
Grape varieties	100% Chenin Blanc
Alcohol	13.5%
Viticulture	A mix of organic and biodynamic. No sprays or fertilizers are used.
Terroir	Clay and flint over limestone on south and south-west facing slopes above the Loire River. Cold fogs blanket the vineyard in the early morning but the vineyard is exposed to the sun during the day.
Wine-making	The wine is matured in 400 litre oak casks, the majority of which are old (up to 10 years old) and a small proportion (around 10%) of which are new. The wines are aged without the addition of sulphur. The grapes are picked by hand and pressed gently and then the natural yeasts are allowed to do their work.

Notes

The Sec is a dry white wine that displays notes of pear and wild peaches and a distinct minerality on the palate. From interesting flint and limestone soils in both Vouvray and Noizay it has a generous palate and displays rich fruitiness and citrus overtones. It is a wine for drinking now.

A quote from Berry Bros in the United Kingdom about this wine:

Fresh and minerally on the nose with bags of crisp apple and waxy lemon fruit plus a touch of honeyed richness. Balanced, racy acidity and a rounded textured mouthfeel. Aromatic pear and fragrant lemon peel characters as well as richer notes of lavender honey on the long, elegant finish. Great minerality and rich concentration of appley, honeyed fruit. A good match for autumnal salads.

Appellation location

