

# Domaine Vincent Carême

## Vouvray Tendre 2011

*Vouvray AOC*



Wine	Domaine Vincent Carême Vouvray Tendre 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 Tendre
Red/White/Rose	White
Year	2011
Grape varieties	100% Chenin Blanc
Alcohol	13%
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 Tendre is a semi-sweet 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 Paul Young Fine Wines about this wine:

*The Tendre is a very balanced semi-sweet Vouvray with 20 grams of residual sugar coupled with a fine stream of acidity on the mouth. Hints of pears and peaches can be found on the nose, along with light mineral tones.*

The Tendre can be matched to a wide range of foods including charcuterie, chicken, fish and even veal dishes. It can also be used as an accompaniment to desserts. It is also very pleasant as an aperitif because there is enough acid to counter the slight sweetness.

Appellation location

