

La Forcine
AOP Vouvray
White



Tasting notes

Color : Pale yellow

Aromas : Expressive with notes of white fleshed fruits.

Palate : Fruity and generous on the palate, this is a full-bodied with good length. It is marked by notes of fruit and white flowers.

Food pairing : Ideal with seafood, white meat with gravy, grilled fish or even goat's cheese.

Serving temperature: 10 -12°C

Potential for ageing : 2-5 years.

Vine-growing & winemaking

Grape variety: 100% Chenin

Vouvray is an appellation located in the center of the Loire Valley that provides quality Chenin-based still wines. Indeed, the area's mild climate combined with its chalky-clay terroir allows this splendid grape variety to display different facets.

