

# 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.

**Ph:** 3.1

**Acidity:** 5 g/L H<sub>2</sub>SO<sub>4</sub>

#### VINE-GROWING & WINEMAKING

**Grape variety :** 100% Chenin

Fermentation at low temperature for 8 days.

Vinification in stainless steel tanks

Ageing 6 months on lies.

Contributes to climatic conditions that are ideal for the Vouvray vineyard, located where both ocean and continental influences meet. Here, in the heart of the Loire Valley, sea winds meet up and combine with inland winds.

Summers generally have at least one heatwave that lasts for several days. Rainfall is around 680 mm a year.

**Soils :** As far as soils are concerned, the vineyard of Vouvray is made up of several layers. The vineyards that frame the edge of the plateau overlooking the Loire are made of soft chalk from the Turonian period called "tuffeau". This is topped with a clay and siliceous layer from the Senonian periods and crowned by silt wind-blown deposits from the Quaternary era.

