



La Voûte, Touraine Chenonceaux 2015

PRODUCER

La Voûte comes from a relatively new appellation called Touraine Chenonceaux, which was created in 2011 after 20 years in the making. Chenonceaux is known for the majestic Château de Chenonceau, which features on the La Voûte label. The wines are from selected parcels of vines located in Touraine. The Sauvignon Blanc may not be sold until 1st May following the vintage, spending around seven months on its lees to add weight, texture and complexity.

VINEYARDS

La Voûte is situated in Touraine Chenonceaux, on the bank of the Cher Valley, 50 kilometres east of Tours near the famous Château de Chenonceau. The soil is clay and silex (a mixture of flint and sand) and the pruning method is simple Guyot.

VINTAGE

The 2015 vintage was very promising across the Loire region, with the same warm, dry summer that many other French regions enjoyed. The fine conditions resulted in good yields of healthy, concentrated grapes.

VINIFICATION

100% of the cuvée undergoes skin contact for 20 hours in a pneumatic press. Alcoholic fermentation takes place over 20 days at a controlled temperature of 16°C. The wine is aged on fine lees after fermentation with lees stirring until filtration and bottling at the end of April.

TASTING NOTES

Pale lemon in colour with green reflections. An intense and elegant nose combining grapefruit, tropical fruits and blackcurrant bud. The palate is fleshy and fresh, with clean minerality persisting on the finish.



VINTAGE INFORMATION

Vintage	2015
Region	Touraine, Loire
Grape Varieties	100% Sauvignon Blanc
Winemaker	Marie and Thierry Delaunay
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl