



CHÂTEAU DE VALMER

AOC VOUVRAY

HISTORY

Located on a rocky outcrop between the Raye Valley and the Brenne Valley, the Château de Valmer vineyard and its 28 hectares of Vouvray and Touraine appellation benefit from a privileged exposure less than 5 kilometres as the crow flies from the Loire, Europe's last wild river listed as a UNESCO World Heritage Site. All 15 parcels are planted on clayey-limestone and stony clayey-siliceous soils, which require the vine to have a deep root system in order to capture the various elements it needs for its development and to produce quality grapes and therefore great wines.

TERROIR

CLIMATE

Temperate climate with many microclimates, oceanic influence.

GEOLOGY

Stony slopes, tuffeau, pierruche and aubuis.

VARIETAL(S)

Chenin Blanc.

WINEMAKING

The berries are harvested just at maturity to keep them fresh. Direct pneumatic pressing. Static settling. Selected yeast. Vinification at 18°C in temperature-controlled stainless steel vats. Maturing on lees for a maximum of 3 months.



TASTING NOTES

Golden colour with silvery highlights. We discover citrus aromas with a mineral touch. A bold attack followed by a beautiful vivacity, we find throughout the tasting a tart citrus-fruity exotic note with a mineral finish.

FOOD PAIRING

It is a wine to be enjoyed with hot starters, seafood, fish and blue cheeses. It goes very well with chocolate flashes, custards, charlottes and soufflés.

SERVING TEMPERATURE

Between 10 and 12°C.

AGING

2 to 5 years.

FORMAT

Bottle 75 cL.

Our group



Our certifications

