



## PRODUCER PROFILE

Estate owned by: Jean de Saint Venant  
Winemaker: Jean de Saint Venant  
Total acreage under vine: 70  
Estate founded: 1888  
Winery production: 120,000 Bottles  
Region: Loire Valley  
Country: France

## Vouvray 2017

### WINE DESCRIPTION

The family winemaking traditions of Château de Valmer date back to the end of the 19th century, with today's fourth and fifth generation members working meticulously to keep the passion alive. Château de Valmer Vouvray is a pure expression of Chenin Blanc, sourced from deep rooted vineyards atop the stony slopes of the Loire Valley. Fermented in glass-lined tanks, this Vouvray is kept in cement vats prior to bottling to retain freshness.

### TASTING NOTES

This Vouvray is a light golden color in appearance, with bright, enticing aromas of crisp golden apple and Anjou pear. The palate has just a hint of sweetness, with subtle mineral nuances on the finish.

### FOOD PAIRING

Château de Valmer Vouvray pairs wonderfully with fresh crab and lobster, spicy Indian curries and Tandoori as well as tangy goat cheese

### VINEYARD & PRODUCTION INFO

Vineyard name:	Château de Valmer
Vineyard size:	58 acres
Soil composition:	Stony slopes composed of micaceous chalk substrate
Vines/acre:	2400
Exposure:	Southwestern
Year vineyard planted:	1970
Harvest time:	September
Bottles produced of this wine:	120,000

### WINEMAKING & AGING

Varietal composition:	100% Chenin blanc
Fermentation container:	Glass lined Tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	59 °F
Type of aging container:	Cement vats

### ANALYTICAL DATA

Alcohol:	11.5 %
pH level:	3.2
Residual sugar:	25.6 g/L
Acidity:	5.0 g/L
Total SO <sub>2</sub> :	166.0 mg/L