

DOMAINE LE CAPITAINE VOUVRAY BRUT



100% Chenin Blanc. Made in the 'methode traditionnelle', it has a lovely golden color with fine bubbles. Rich aromas of honey, peach, pear, orange blossom and freshly baked bread. Flavors of fresh lemon and apple, orange marmalade and fresh bread. Minerality and acidity combine to yield a pleasant saltiness. Elegant. Stunning for a wine of honor and a perfect companion of aperitifs or desserts. Try it with grilled seafood.

Only a mile from the city of Tours, the domaine's 70 acres of vineyards rise from the northern banks of the Loire River in the Vouvray appellation in the Touraine district—"the garden of France." The river is a moderating influence on the vines, aided by the numerous valleys running down to it. The stony slopes have the classic *tuffeau* or chalky limestone subsoil, mixed with *perruche* or flinty clay that lends minerality to the wines. There is also *aubuis* or clay-limestone that gives power to the sweet wines. The wines are made in a modern winery, but they rest and age in the beautiful 11th century *tuffeau* cellars.

Alain Le Capitaine started the domaine in 1988 with only half an acre of vines planted in the family garden. He was joined in 1995 by his brother Christophe. In 2013 Alain's son Florian joined them in growing some of the finest Chenin Blanc in Vouvray. Today the estate is 70 acres of vines planted in Chenin at the limit between oceanic influence and continental influence on the first slopes of Rochecorbon.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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100% Chenin Blanc. Rich aromas of honey, peach, pear, orange blossom & freshly baked bread; flavors of lemon & apple with orange marmalade & fresh bread; minerality & acidity yield a pleasant saltiness; elegant.

Shelf Talker:

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