

## DOMAINE LE CAPITAINE VOUVRAY 'LES AUMÔNES'

100% Chenin Blanc. Aromas of peaches, apples, pineapples and cinnamon. Flavors of honey, wildflowers and apples. Soft and round textured wine with a well-balanced acidity. Rich with a little sweetness and a haunting earthy complexity. It has a little snap on the finish. Absolutely delicious! A perfect aperitif.

Great with raspberry pies, tropical fruit or goat cheese. Try it with lemongrass chicken, mushroom sea bass or Asian cuisine.

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.

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## Tasting Note:

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## Shelf Talker:

