

DOMAINE DU
Clos des Aumônes

La Fuye

semi-dry still Vouvray

Appellation : AOC Vouvray

Vintage : 2020

Grape variety : 100% Chenin

Soil : limestone-clay

Alcohol : 12,5°C

Age of vines : 40 years

Yield/hectare : 30 hl/hectare

Sort : manual

Residual sugar : 25 grams/l

Service : 6°C

Storing wine : 5 years

As an aperitif, it's ideal with honey roasted figs.

For the dish, this wine is delicious with
a Norman veal rib or a pan-fried scallop.



*Pretty light color. The nose is greedy.
The attack is fresh. In the mouth,
there is a slight acidity with a nice length.*