

DOMAINE DU
Clos des Aumônes

L'Alleau

sweet still Vouvray

Appellation : AOC Vouvray

Vintage : 2020

Grape variety : 100% Chenin

Soil : limestone-clay

Alcohol : 12,5°C

Age of vines : 74 years

Yield/hectare : 17 hl/hectare

Harvest : manual

Residual sugar : 50 grams/l

Service : 6°C

Storing wine : 10 years

This wine can be enjoyed alone or as an aperitif.

Beautiful contrast that goes perfectly with

Roquefort or fourme d'Ambert.

Excellent with a tatin tart or taped pears.



Gold yellow color.

The nose is expressive with fruity notes.

On the palate, there are aromas of candied fruit.

Beautiful smoothness in the final.