

DOMAINE DU
Olas des Aumônes

Le Grand Blanc
dry still Vouvray

Appellation : AOC Vouvray

Vintage : 2020

Grape variety : 100% Chenin

Soil : limestone-clay

Alcohol : 12°C

Yield/hectare : 40 hl/hectare

Maturing : 6 months in oak barrels

Residual sugar : 8,8 grams/l

Service : 6°C

Storing wine : 2 years

Le Grand Blanc is a perfect match with oysters and shellfish.
For the dish, it is also excellent with grilled fish and white meat.
At dessert, it goes very well with fruit pies. At the table,
this wine knows how to adapt to all your desires.



*Light color with bright reflections.
The nose is intense and fruity.
On the palate, it is a marvel of balance.
There is a light buttered side with a nice length.*