

PRODUCT OF FRANCE

CLOS DE NOUYS

VOUVRAY

Appellation Vouvray Contrôlée

DEMI-SEC

MIS EN BOUTEILLE AU CLOS PAR CLOS DE NOUYS
PROPRIÉTAIRE VITICULTEUR À VOUVRAY - FRANCE

CLOS DE NOUYS

VOUVRAY DEMI-SEC

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Acknowledged for its quality by top professionals in the wine trade, the Clos de Nouys is a 25-acre estate within the Vouvray appellation of the Loire Valley, with vines averaging 35 years old. This is one of the oldest winemaking estates in the AOC area: its wines were served on the SS Normandie transatlantic liner in 1936, and its parcels of vines were already listed amongst the best sites on the 1907 geological maps.



STATISTICS

Grape Variety: 100% Chenin Blanc

ALC: 11.5%-13%

G/F: 12-35 G/L

TA: 4.0-6.5 G/L

PH : 3.1-3.5

UPC: 8 9872300112 7



TASTING NOTES

The color is pale gold with green tinges. Very intense and fruity nose with notes of white flowers and quince. Subtle attack on the palate. Nice wine with fresh structure and aromatic finish.



PAIRINGS

Serve on its own, or with cooked meats, grilled fish, fish in sauce and poultry.



Imported by Vinum International, Napa, CA • Marketed by Bronco Wine Company
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