

VIGNOBLE ROBERT

VOUVRAY Enchanteur

The Estate was founded in 1973 by Christiane and Alain Robert. They started with only 2 hectares. They carefully developed the vineyard since 1978 to reach 37 hectares today. In 2000 Cyril joined his parents to assist his father with choices about farming and winemaking. In 2013, Catherine finally decided to come back to her roots. A year later, Christiane and Alain retired to let their children take care of the Domaine. The vines are sustainably farmed.



100% Chenin



48-52°F
9-11°C



10-20 years



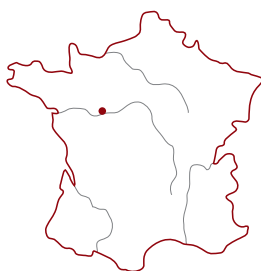
40-50 years
old



HVE



50 hl/ha
12000 bottles



TERROIR

VINEYARD : 6600 feet/ hectare. The bush-vines or trellising are pruned with 4 to 5 spurs

LOCATION : Chançay and Noiçay

SOIL : Clay, flint, clay and limestone soils

EXPOSURE : South east facing

WINEMAKING

HARVEST : Hand-picked grapes, that are the result of a second pass in the vineyard. They are sorted on sorting tables to isolate the dried out grapes and the bunches affected by noble rot.

VINIFICATION : 4 to 6 hours pneumatic pressing. Temperature-controlled alcoholic fermentation.

MATURATION : 6 months ageing on fine lees in stainless steel vats and bottling in spring. 80 g/L of residual sugar.

TASTING NOTES



Golden color



Fresh, citrusy, quince



Full-bodied and elegant

FOOD PAIRING

Foie gras

Blue cheese

Asian food