

VIGNOBLE ROBERT

VOUVRAY Les Charmes

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



5-10 years



40-50 years
old



Sustainable



50 hl/ha
12000 bottles



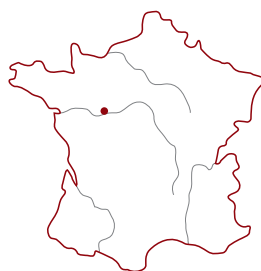
TERROIR

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

LOCATION : The main plots is located in Chançay, on a slopes overlooking the Loire. The wood "Les Charmes" protects the vineyard of the northern wind.

SOIL : This hillside is made of clay (with fossils concretion) and flint. The grass cover between each row is important to prevent the erosion

EXPOSURE : South east facing



WINEMAKING

HARVEST : First sorting is done manually in the vineyard, then the grapes are harvested by machine and sorted a second time at the grapes receivable at winery. The temperature during harvest time is of prime concern.

VINIFICATION : The bunches are gently pressed in a pneumatic press below 1,6 bar.

FERMENTATION : By gravity the fermentation is made in thermoregulated stainless-steel tank.

MATURATION : In stainless-steel tank for 6 months on fine lies, bottling before the Summer following the harvest. 6 to 9 g/L of residual sugar.

TASTING NOTES



Bright, pale gold



Fresh, citrusy



Dry, crisp, dry fruit & mandarin,
elegant mineral

FOOD PAIRING

Snacked scallops

Roasted veal & mushrooms

Soft cheese