

VIGNOBLE ROBERT

VOUVRAY Les Larmes

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



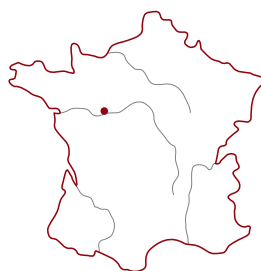
40-50 years
old



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 Noizay

SOIL : Clay and flint and clay and limestone soils

EXPOSURE : South east facing

WINEMAKING

HARVEST : Hand harvest. The grapes are sorted on the vine stocks in order to select 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.
50 g/L of residual sugar.

TASTING NOTES



Golden color



Quince, pear and white flower



Honey, apricot, quince. Sugar and acidity create a perfect balance

FOOD PAIRING

Snacked scallops

Roasted veal & mushrooms

Soft cheese