



Jardins de Loire Vouvray 2020

TASTING NOTES

COLOR:

Pale yellow with green highlights

AROMAS:

Fairly intense, fermentative and citrus dominants

PALATE:

Nice freshness, citrus notes and minerality

FROM GLASS TO PLATE

FOOD PAIRING:

Grilled fish Seafood

SERVING TEMPERATURE: 12°C

WINE

WINE STYLE: Dry white

GRAPE VARIETY: Chenin

WINE MAKING: Direct pressing and traditional

fermentation

MATURING: Maturing on fine lees with stirring

ALCOHOL: 12,5% vol

RESIDUAL SUGAR g/L: 4 à 6

REMY PANNIER