



DOMAINE DU PETIT COTEAU

Vouvray Moelleux

« L'Etoile »

Domaine du Petit Coteau practices organic farming methods (Ecocert certification).

The parcel selected to make sweet Vouvray is found on the siliceous clay soils in the village of Vernou sur Brenne, on the outskirts of Vouvray. The vines are between 35 and 50 years old.

The Chenin Blanc berries are hand-harvested in sunny weather at full ripeness when the vintage allows.

Then the grape juice ferments in tanks to preserve its appealing fruity or honey aromas.

Serve sweet Vouvray from Domaine du Petit Coteau at 10 or 12°C as an aperitif or with blue cheese.