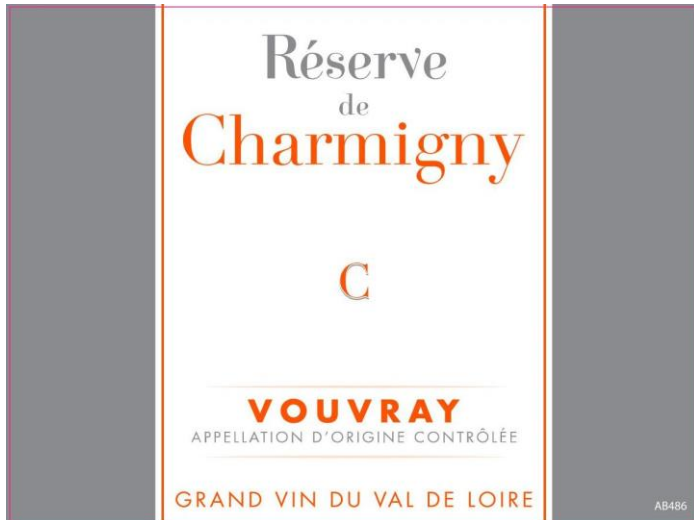


Vouvray Reserve de Charmigny (Demi-Sec) 2015, Famille Mahieu



Technical Data	
Country	France
Region	Loire
Appellation	Vouvray
Producer	Famille Mahieu
Founded	1820
Farming	Sustainable
Vineyard Age	30 years
Varietal(s)	Chenin Blanc
Soil Type	Limestone, Chalk
Alcohol	12.5%
Residual Sugar	1.4%
Acidity (g/L)	6.1
pH	3.5
Fermentation	natural/stainless steel
Aging/Maturation	stainless steel

Producer Description

I've selected a delightful and very food friendly "demi-sec" Vouvray from this producer whose family has been farming their mineral rich Vouvray vineyards for over 200 years.

Tasting Notes

This is a slightly sweet "demi-sec" version of Vouvray and which actually adds to its versatility in food pairings. Initial aromas are of peonies, jasmine, honeysuckle, and acacia along with hints of ripe cherries, candied citrus, and quince. Flavors include cantaloupe, ripe honeydew melon, and pink grapefruit along with hints of anise. The wine is perfectly balanced with a medium to full body and refreshing acidity.

Food Pairings

Food pairings would include sole, sea bass, crab, lobster, Coquilles St. Jacques, oysters, tuna, seafood salads, veal, pork, baked chicken, creamy pasta and vegetable dishes, creamy curries, quiche, and rich cheeses.