



AIME BOUCHER VOUVRAY VOUVRAY 2018

FRANCE

LOIRE



Famous winemaker Aimé Boucher established his winery in the heart of the Loire Valley vineyard in 1923, near the magnificent CHAMBORD castle. The proximity of this legendary château inspires us every day to craft superior wines from our unique terroir and to offer the best expression of Loire Valley wines, keeping the highest respect of land and people.



Owner
Famille Bougrier



VOUVRAY



Winemaking

We produce a part of this cuvee with 12 hours of skin maceration and another part from directly pressed grapes. Low temperature wine making (59-60 FÂ°) for part of the cuvee in a fresh cellar to emphasize the aromas. Kept in vats on fine lees to develop the aromas through micro-oxygenation.



Tasting

Our Vouvray is stunning with its elegance and freshness which carry through the ripe fruity palate, marrying with hints of honey and apricots.



Food pairing

Definitely, the best friend of Asian food but enjoyable at any occasion with fishes, charcuteries, BBQ pork spareribs or simply as an aperitif.



Grape varieties
CHENIN BLANC



Bottle size
750 ml

Fruity/Floral

Honey notes

Fresh

Generous

Dry

Sweet