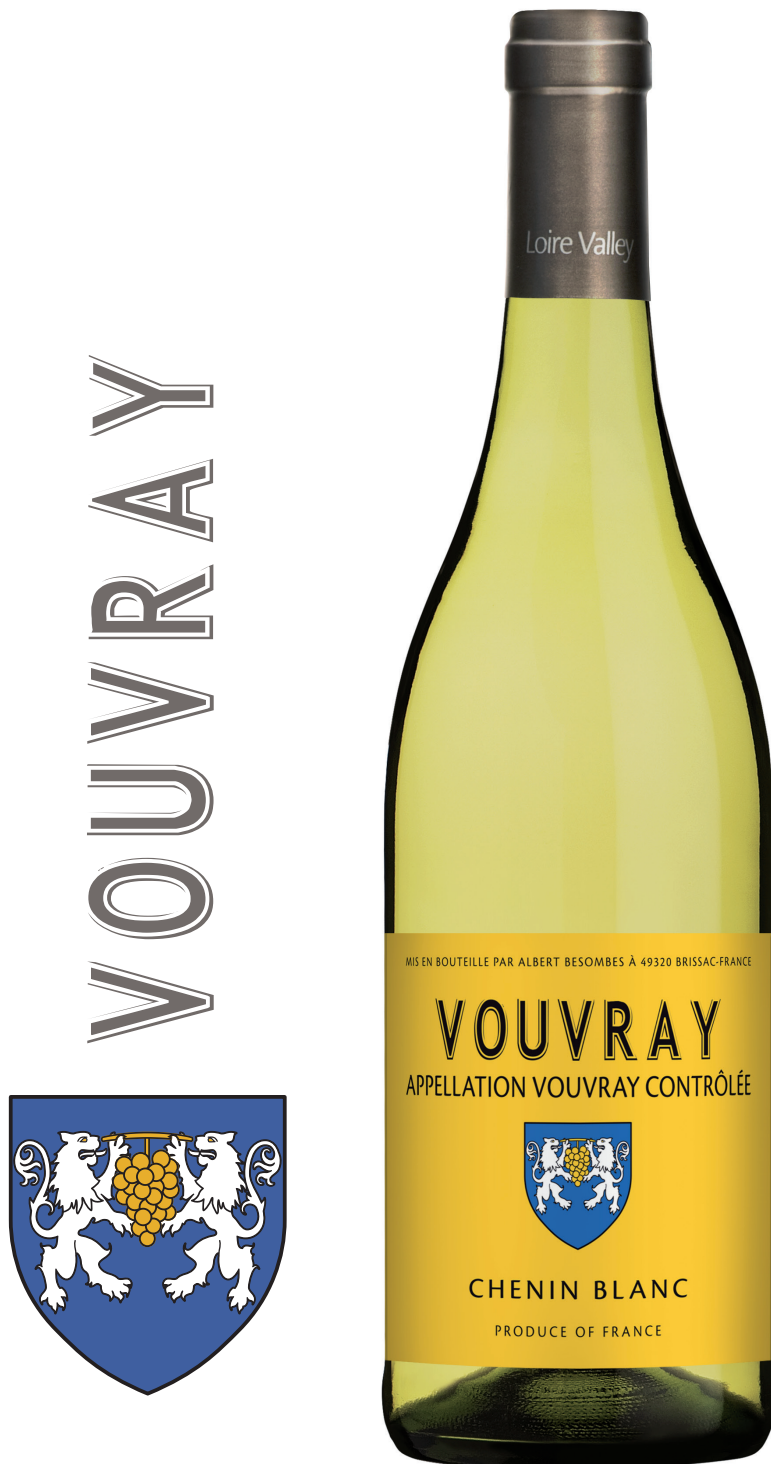


APPELLATION VOUVRAY CONTRÔLÉE

CHENIN BLANC



Few would argue that Vouvray represents the greatest single expression of Chenin Blanc. The oldest vineyards in the appellation were recorded as belonging to the Collégiale de Saint-Martin de Tours as long ago as the eighth century. Unlike in most other regions of the world, it is solely the climate in Vouvray that dictates the overall style of wine that will be produced from any given vintage. It is therefore not unusual to find wines bone dry one year, but rich and sweet the next. As a result, Vouvray remains one of the world's most versatile, if unpredictable, white wine appellations. It is, however, normal in most years for producers to produce wine with a degree of residual sugar. This much maligned category is recognised by the purists as the defining style of the Vouvray, with around 12 grams per litre of residual sugar, yet are able to retain perfect poise and balance due to the acidity.

Those who follow Vouvray on a superficial level tend only to get excited by the quality of the great sweet wine vintages. Whilst these are indeed spectacular, one has to understand that these trophy wines are often only to be broached at celebratory dinners, whilst a good example of the dry or off-dry wines can be opened on a more regular basis, especially when matched with appropriate food.

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