

Grands Vins de Vouvray Domaine Vigneau-Chevreau

ORGANIC WINES

Since 1875, our Domain has been growing up through 5 generations. Its family structure has allowed to pass on an experience in viticulture and vinification.

Today, we export, mainly to Belgium, Germany, The Netherlands, The United States, Canada and Japan. Usually, we produce 120 000 bottles of sparkling wine and 80 000 bottles of still wine which can be dry, semi-dry and sweet according to the weather of the year.

The Domain holds 33 ha that it exploits entirely on the vouvrillon soil which is constituted of either claying chalk or clayish silicate (flint stone). The first known locally as « *aubuis* » lies directly on the chalky subsoil known « *tuffeau* ». The latter, known as « *Perruches* » bears lots of flirty stones on the surface and there is most favourable to the cultivation of the wine. Therefore, the wines Domain have an aromatic diversity of ripe quince, fresh grapes or acacia honey.

Moreover, the loan of a old vineyard, the « *Clos de Rougemont* » by the Abbey of Marmoutier that Saint Martin founded near Tours in 372, has allowed to improve the complexity and the intensity of our wines. Indeed, the legendary tells the Saint planted a vine that he brought back from Hungary, on the hillside in Vouvray country that overlooks the loire and the Monastery in this place and then creating the wine of Vouvray.

Permanently, we intend to improving the quality through differents technology such as the hand harvest by selection and the thinning out of leaves . We are tending to *bio-dinamic agriculture (organic)* since 1995 on the entire vineyard. Its consists on not using products of synthesis for the treatment, the ploughing of the vineyard and the organic manure.

Only one grape variety is allowed for the production of the wine of Vouvray, *the Chenin*. This variety needs a lot of attention. So, often when the autumn is favourable, we will wait until the grapes are over matured before picking them. They are then gathered during successive pickings according to the quality we want to do. This over-ripening of the grapes gives wines that have an amber colours when they are young and then take on a golden hue with age.

The whole vinification is carried out by ourselves in typical barrels of the area (Demi-Muits) and the bottle ageing happens in our « *tuffeau* » chalky cave so as to obtain its secondary aromas which marks out our wine.

Web site: www.vigneau-chevreau.com

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