

Florian  
Le Capitaine

# 2021 Vouvray Sec

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Alcohol label %: 13.0

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## Growing Conditions

Winegrower on the first slopes of Rochecorbon, 6 hectare estate in organic and organic conversion. The vineyard is located in its entirety on the first slopes of Rochecorbon on clay-limestone soils. The soils are a classic blend of clay and limestone and the domaine has been certified organic from the beginning.

The estate's wines come from organic vines. No herbicides or insecticides are used. Soil maintenance is done mechanically, using plows and inter-vine blade tools.

Wine from the "Les Aumônes" vineyard in Rochecorbon, the vines are exposed due south, just above the Loire.

Classic continental climate, with all the regular challenges of high humidity and sporadic sun.

## Harvest

Hand harvested on September 17th, 2021

## Winemaking

Son of a winemaker, I worked for the family estate for 6 years. Passionate about my terroir, I decided to fly on my own and vinify wines in my image, from organic farming.

Work on the soil, vinification in oak barrels. No fining carried out, only micro filtration.

Winemaking here is simple - fruit is whole-cluster pressed, put in older barrels for both alcoholic and malo-lactic fermentations and aged on fine lees for four to five months. 'Les Aumones' is bottled fully dry and unfinned, with just a light filtration. No SO2 added until bottling.

Fermentation: Natural yeast

## Aging

Elevage: Aged 4 months in used oak barrels on fine lees.

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### **Bottling**

March 4th, 2022

### **Nose**

This Chenin Blanc is characterized by citrus notes with a hint of mandarin.

### **Palate**

The palate shows distinct freshness with an enticing salinity.