



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Vouvray Sec, Benoît Coulon, Domaine du Clos des Aumônes

Usual Price	£18.69
Discount Price (inc. VAT)	£15.99
Code	VOUV055

A beautifully fresh vovray with lovely minerality and floral notes

Tasting Notes:

Light gold in colour. On the nose, notes of rose, candied orange peel and pear. On the palate, good mouthfeel and a lingering fruity finish.





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Specification	
Vinification	Produced Méthode Traditionelle. The Grapes are pressed and fermented to produce its base wine. Liqueur de triage (yeast and sugar) are added and the bottle is sealed with a crown cap. The bottle's are left lying horizontally 'sur lattes' for 1 year. Pupitres tilt the bottles to allow the deposits of yeasts to collect in the neck of the bottle. The Neck is frozen in brine and the deposit removed (disengorged).
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Vouvray
Type	White Wine
Grapes	Chenin Blanc
Vintage	2022
Style	Dry
Body	Soft, fruity and aromatic
Producer	Domaine du Clos des Aumônes
Producer Overview	This Vouvray vineyard was founded by Monks from Monastery Marmoutier in the 4th century. The Domaine du Clos des Aumônes has been producing for three generations, with Benoît Coulon taking over in 2018. "Oenologist by training, I chose to settle in the Vouvray vineyard for its potential to create great white wines."
Closure Type	Cork
Food Matches	Drink with Goats cheese or grilled salmon