

Alexandre M Vouvray Tendre La Serpette

Alexandre M

France - Loire Valley - Vouvray

La Serpette (pruning knife) is one of the most important vintner's tools - a symbol that enhances the significant role of the manual work in winemaking that reflects and highlights the typicity of the terroir. Wine is not "made" in the cellar as everything starts in the vineyards, from the vineplant and the grape.

The wine offers a beautiful nose of coconut and subtle vanilla. The very "Caribbean" mouthfeel exhibits nutmeg and brown sugar flavors, white rum and candied citrus fruits. Like a sweet wine, without the sugar.

Specifications	
Appellation	Vouvray
Wine Type	White
Varietals	100% Chenin Blanc
Age of Vines	Average 35 years
Agricultural Practices	Organic
Soil type	Clay and Limestone
Vinification	Harvested by machine with selective sorting. Bio protection of the berries and must by non saccharomyces yeasts. Fermentation with native yeasts in barrel (228 L) and sandstone jar. Aging sur lie for 3 months. RS: 6g/L
Production	200 (9-liter cases)
Pairings	Asian cuisine as well as exotic food. Well pair with spices. Nice with the classic foie gras and with matured cheeses.



Codes, Weights and Measures	
UPC	7 84585 02938 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02938 6
Case Weight	37
Cases/Pallet	49
Layers/Pallet	7
ABV	14%

SRP	\$ 30.99 USD 750mL Bottle
-----	------------------------------

Reviews and News

2020 Alexandre M Vouvray Tendre La Serpette - 93 PTS - CELLAR SELECTION - WE