# DOMAINE DE LA CROIX DES VAINQUEURS, LAURENT BONNEAU
## *"LE BOUCHET", VOUVRAY DRY 2023*

The plateau of Vouvray, and its single soil of Limestone, is the biggest vineyard to grow Chenin Blanc as a single variety. Originated from the Loire Valley, where it has first been planted in the 9th century, this chameleon of a grape is characterized by a natural high acidity and this sensitivity to Botrytis that allow it to display many different profiles.

Labeled Vouvray, wines can be sweet, semi-dry, dry or even Sparkling (60% of the production). Of course, the perception of Chenin Blanc's acidity is different from a style to another, but always guaranty the balance.

Laurent Bonneau, as a native of Vouvray, has this genuine talent to grow the Chenin at its optimum maturity while always preserving this surprising acidity, signature of the grape. After a careful harvest of his 22 acres and a gentle winemaking, he is humble enough to gradually step aside and let the Terroir speak through the grape.

## SOIL TYPE

Clay and limestone soil at the top of the "plateau" of Vouvray

## VARIETAL

100 % Chenin Blanc from vines of 50-year-old in average.

## CULTURE

The vineyard had always been farmed sustainably with old vines planted in 1956. Working of the soil. Harvests by hand in small crates of 35 pounds.

## VINIFICATION

All the conveyances are made by gravity protecting the integrity of the fruit.
Slow and soft pressing in pneumatic press.
Settling at cold temperature during 48 hours.
Fermentations happen in old 600 liters French oak barrels, followed by maturation on fine lees during 6 months with "Bâtonnage" (racking) each week.

## TASTING NOTES

This beautifully textured wine is full of fruit and minerality. Yellow- and baked-apple flavors are tightly textured with acidity and hints of English walnuts. Ripe while light, this wine is ready to drink.

From the same Winery :

*"Le Bouchet", Vouvray Brut n/v*
*"Le Bouchet", Vouvray demi-sec 2022*