

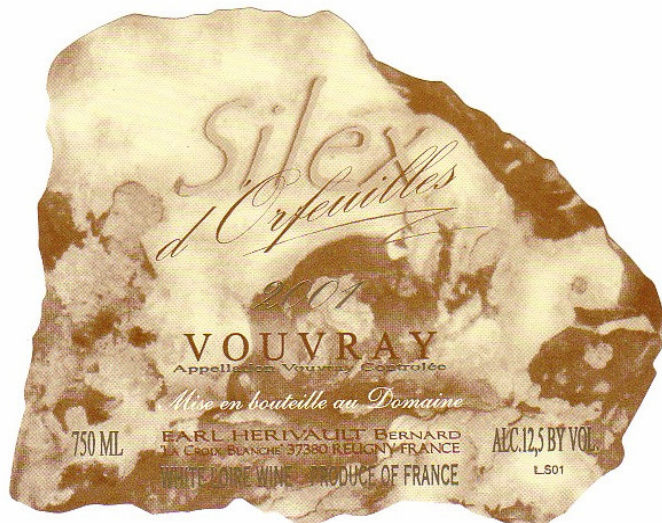
Domaine d'Orfeuilles



Wines

Vouvray is a very characteristic wine that is served cool.

DRY VOUVRAY *Silex* d'Orfeuilles



Type of vinification :

Real expression of an exceptional local soil in Vouvray vineyards, this wine come from old vines where large flint stones cover massively clay and limestone. This situation, specific to our vineyard, gives our wines an unmistakable characteristic : the famous “flinty taste”.

The grapes are pressed for 2 to 3 hours. After decanted, the juice is put for two third in tanks and the rest in oak barrels with 25 % of new wood. The spontaneous fermentation is followed by an ageing, stirring of the lees in barrels. His done during 11 months. The wine is bottled in September, after being racked two or three times and finely filtered.

Ageing potential : 20 years or more in cellar.

Description :

This clear yellow wine with silver tints gives us a fruity and floral nose. Flint stone is revealed and harmoniously mixed with a wooden and vanilla scent. The palate is full and voluminous with acacia flavour. This is a wine strength and mineral by its origin, delicate and complex by the ageing.

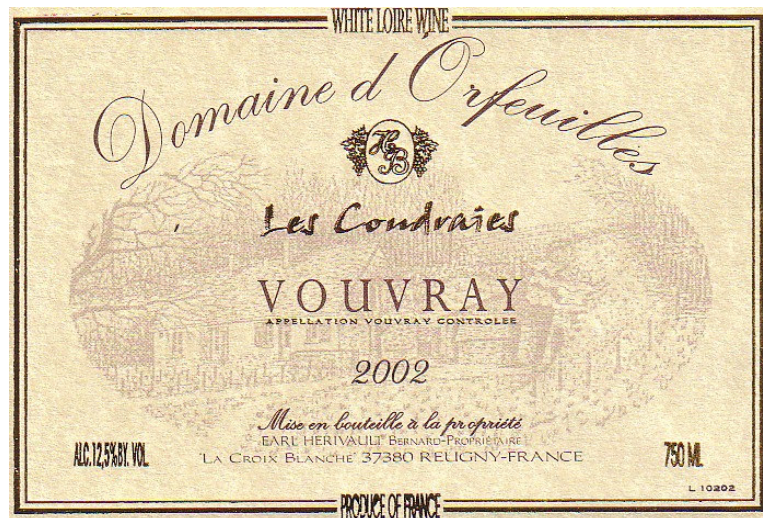
Domaine d'Orfeuilles



Wines

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MEDIUM DRY VOUVRAY



Type of vinification :

MEDIUM DRY VOUVRAY comes from a crop harvested at peak maturity or even the beginning of over-ripeness. The crop undergoes gentle pressing for 3 hours before being decanted. The must with a probable alcoholic strength of 12.5 to 14° is then put in oak barrels for spontaneous fermentation with temperature control. The art is to obtain the right balance between the alcoholic strength, the acidity and the residual sugars. Racked two or three times and finely filtered, the wine is bottled in the spring.

Ageing potential : 25 years or more in cellar.

Description :

Intense yellow with silver reflections, the nose is both floral and fruity. The attack begins on a sweet note, with well balanced sweetness since we return to a “dry” note with fine acidity. As regards the aroma, the olfactive notes are found and the final note is fruity.