

# Florian Le Capitaine

## Vouvray 'Les Aumones - Tendre'

### 2022

<b>Type:</b>	White Still Wine
<b>Ingredients:</b>	Chenin Blanc
<b>Region/Subregion:</b>	Loire Valley, Vouvray
<b>Vegan?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	13%
<b>Sizes Available:</b>	750ml
<b>Tech Specs</b>	
<b>A closer look...</b>	
<b>Total Production:</b>	3,000 bottles
<b>Soil:</b>	Clay and limestone
<b>Age of Vines:</b>	40 years
<b>Vineyard Size:</b>	6.5 ha
<b>Climate:</b>	Classic continental climate, with all the regular challenges of high humidity and sporadic sun.
<b>Farming Methods:</b>	Hand harvested
<b>Fermentation Methods:</b>	Natural yeast
<b>Winemaker:</b>	Florian Le Capitaine
<b>Elevage:</b>	5 months in used barrels
<b>Fining/Filtration:</b>	No No
<b>Residual Sugars:</b>	12 (g/L)

#### All about this bottle

A second-generation Vouvray grower, Florian struck out on his own after spending six years working alongside his father and uncle at the family estate. He farms six hectares in the village of Rochecorbon on the western side of Vouvray. The soils are a classic blend of clay and limestone and the domaine has been certified organic from the beginning. 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. The Tendre is a classic style of Vouvray, bottled off-dry somewhere on the scale between Sec and Demi-Sec. Florian's 2022 is sourced from 'Les Aumones' just as his dry Vouvray is and aged for five months in wood on the lees, with bottling in March. The relationship to its drier sibling is immediately apparent, with those little notes of mint and eucalyptus that are so particular to Vouvray standing out against a backdrop of lime and earthy minerality. But it is picked a week later and the touch of residual sugar is just enough to give the wine a touch more weight and fruit, as well as a jolt of serotonin to the drinker. A marvelous bottle of Vouvray for the price!

Farmed without chemical of any kind and vinified with no sulfur until bottling

