

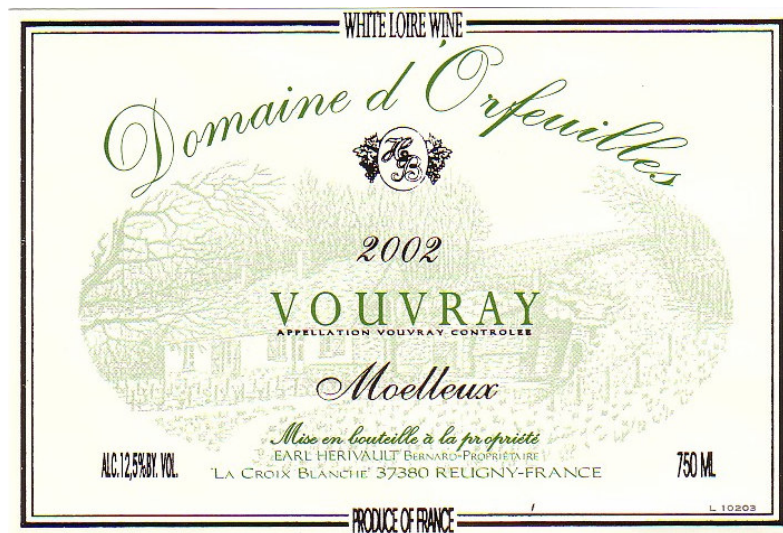
Domaine d'Orfeuilles



Wines

Vouvray is a very characteristic wine that is served cool.

SWEET VOUVRAY



Type of vinification :

SWEET VOUVRAY comes from hand-picked grapes attacked by noble rot. After gentle pressing for 7 to 8 hours, the must with a high sugar concentration is drawn off and then transferred to oak barrels for long fermentation with temperature control. The fermentation is entirely spontaneous, without the addition of selected yeast. Racked two or three times and finely filtered, the wine is bottled in the spring.

Ageing potential : 50 years or more in cellar.

Description :

A gold or bright straw colour, with slightly golden reflections, this wine has lovely “legs”. The complex and very intense smell reveals an aroma of crystallised fruit, peach, tea and a slight note of quince. This wine is powerful and voluminous, long on the palate, followed by a slight bitterness and a return to the quince aroma.

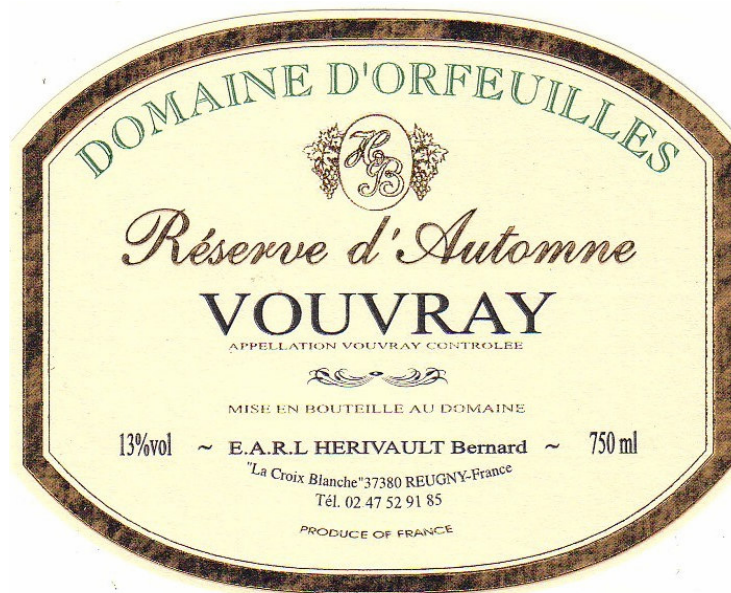
Domaine d'Orfeuilles



Wines

Vouvray is a very characteristic wine that is served cool.

VOUVRAY *Réserve d'Automne*



Type of vinification :

This LIQUEUR-LIKE VOUVRAY comes from hand-picked grapes attacked by noble rot. After gentle pressing for 6 to 7 hours, the must with a high sugar concentration is drawn off and then transferred to oak barrels for long fermentation. The fermentation is entirely spontaneous, without the addition of selected yeast. Racked two or three times and finely filtered, the wine is bottled in the spring.

Ageing potential : 50 years or more in cellar.

Description :

This light golden yellow wine with golden reflections has thick and close “legs”. A powerful bouquet reveals a subtle and harmonious mixture of crystallised figs, roasted almonds or even honey. In the mouth, it begins with a fleshy and fruity sweetness and ends with a touch of acidity and a long note of quince. This wine is structured with a remarkable elegance.