



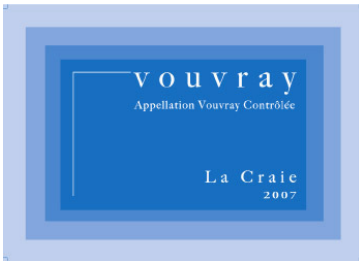
Chenin Blanc is one of the most noble white wine varieties planted in France, rivaling Riesling for its complexity, ageability, and depth of soul. Chenin Blanc is noted for its flexibility. When exposed to the early morning fogs of Vouvray and the Anjou, and allowed to develop botrytis, it can be a lovely mix of candied apricots, spice, and wildflower honey with a firm acid backbone. When fully ripe, and grown on the limestone slopes of Vouvray and Montlouis, it can be lively, packed with aromas of fresh peaches and plums, and finishing crisp and high. When grown on the schist banks of Savennières, it is often powerful, chewy, dense, and filled with minerals.



### Vouvray “La Craie”

---

100% Chenin Blanc from hillside parcels just outside the village of Vouvray. Produced from young vines (15-25 years old), this bottling is almost always a light demi-sec (8-12 grams of residual sugar). A delicious introduction to Chenin Blanc!



Vouvray “La Craie” is a custom cuvée of this amazing varietal, taken from some of the best parcels in the appellation. It is assembled in Vouvray, sees no wood, is bottled fresh and young, and is designed to offer the striking crispness that one expects from the Loire but with a very small amount of residual sugar for an added layer of complexity.

“La Craie” (or “chalk” in French) refers to the abundance of white, soft rock in the area known locally as “Tuffeau.” High on the hills of Vouvray, one can tour the homes of locals who live in caves dug from this soft chalk. It is found in the vineyards as well, ensuring good drainage down the slopes and keeping the soil warm at night to help keep the roots from experiencing drastic temperature changes.

### Vouvray Appellation

---

The largest white wine appellation of the central Loire, Vouvray has been producing wine for centuries. Planted exclusively to Chenin Blanc, the region was formerly farmed by the church who helped to establish its reputation as one of the great “crus” of France. Chenin has been farmed in the zone since at least the 4th century.

The appellation was created in 1936 and sits on the right bank (north side) of the Loire in the Touraine region of France. Montlouis (another Chenin Blanc AOC) lies just across the river to the south.

The soils in Vouvray are primarily clay and limestone over a solid base of tuffeau, a soft white chalk with which the famous castles of the region were built. The vineyards are often white, littered with limestone rock that in some cases is so thick that it is difficult to see any soil.

Although restricted to using only Chenin Blanc, winemakers can make dry, demi-sec, moelleux, or sparkling bottlings, and often benefit from botrytis which the fog off of the nearby Loire help to form.

Vouvray wines, in great vintages, can last for decades and in some cases, for up to a century.