



## DOMAINE DU MARGALLEAU

### Vouvray Demi-Sec

*As taut as a violin bow string or as lush as a symphonic finale—there are few wine grapes as deliciously varied in temperament as is Chenin Blanc from Vouvray. Four generations of the Pieaux family have dedicated their lives to Chenin Blanc, crafting refined wines from the region’s chalky and mineral-rich “tuffeau” soils (the same stones used to build the Loire Valley’s legendary chateaus). Estate vineyards also contain a good amount of flint (found also in Sancerre) that contributes more complex aromas and enhances the wines’ already lively mineral core.*

**WINERY:** Domaine du Margalleau

**WINEMAKERS:** Bruno and Jean-Michel Pieaux (brothers)

**ESTABLISHED:** 1938

**REGION:** FRANCE • Loire Valley • Chançay

**APPELLATION:** Vouvray AOC

**BLEND:** 100% Chenin Blanc

**VINEYARDS:** Estate vineyards combine flint (silex) and limestone-clay soils, on top of regional tuffeau (a marine sedimentary rock, prized as a building material for regional chateaus; many Loire Valley wineries maintain tuffeau caves for wine aging).

**AGE OF VINES:** 40+ years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts, stopped before the wine is fermented dry; aged in temperature-controlled, stainless steel tanks. Residual sugar is less than 20 grams per liter.

**TASTING IMPRESSIONS:** Candied lemon zest and flinty aromas. Flavors of poached pears, lemon curd. Smoky note (from flint terroir) on finish.

**PAIRING SUGGESTIONS:** Spicy dishes, such as Asian-inspired coconut curries

