



DOMAINE DU MARGALLEAU

Vouvray 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 and aged in temperature-controlled, stainless steel tanks. Residual sugar is less than 5 grams per liter.

TASTING IMPRESSIONS: Citrus, apple blossom, flinty aromas. Flavors of lemons and limes, green apple. Smoky note (from flint terroir) on finish.

PAIRING SUGGESTIONS: As an aperitif; fresh goat cheese; asparagus; freshwater fish

