

# Alexandre M Vouvray Tendre La Serpette

Alexandre M

France - Loire Valley - Vouvray

La Serpette (pruning knife) is one of the most important vintner's tools - a symbol that enhances the significant role of the manual work in winemaking that reflects and highlights the typicity of the terroir. Wine is not "made" in the cellar as everything starts in the vineyards, from the vineplant and the grape.

The wine offers a beautiful nose of coconut and subtle vanilla. The very "Caribbean" mouthfeel exhibits nutmeg and brown sugar flavors, white rum and candied citrus fruits. Like a sweet wine, without the sugar.

## Specifications

<b>Appellation</b>	Vouvray
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chenin Blanc
<b>Age of Vines</b>	Average 35 years
<b>Agricultural Practices</b>	Organic
<b>Soil type</b>	Clay and Limestone
<b>Vinification</b>	Harvested by machine with selective sorting. Bio protection of the berries and must by non saccharomyces yeasts. Fermentation with native yeasts in barrel (228 L) and sandstone jar. Aging sur lie for 3 months. RS: 6g/L
<b>Production</b>	200 (9-liter cases)
<b>Pairings</b>	Asian cuisine as well as exotic food. Well pair with spices. Nice with the classic foie gras and with matured cheeses.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02938 9
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02938 6
<b>Case Weight</b>	37
<b>Cases/Pallet</b>	49

<b>Layers/Pallet</b>	7
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 30.99 USD 750mL Bottle

## Reviews and News

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