



## Domaine Bourillon Dorléans

### LA COULÉE D'ARGENT MONTGOUVERNE

#### AOC Vouvrays Sec

The Bourillon Dorléans estate, founded in 1921 by Gaston Dorléans cover today more than 26 hectares of vines, located on the best hillsides of the Vouvrays appellation. For 3 generations now, the family members of the Bourillon Dorléans have kept a traditional and high Standard method of winemaking, to carry on the good quality and Strong personality of their Vouvrays wines.

#### COUNTRY

France

#### VARIETAL

Chenin Blanc

#### SOIL TYPE

Clay, Limestone

#### VINEYARD

Montgouverne Single Vineyard  
30 year old vines

#### HARVEST

By Hand / Manual

#### VINIFICATION

Whole Cluster Press  
80% Stainless Steel  
20% Neutral Oak  
Aged 12 months  
One Stirring of Lees in the Spring

#### TASTING NOTES

Golden color with emerald rims. First aromas deliver toasted and mineral notes of flint and nectarine followed by a bouquet of roasted dry hazelnut. The palate is fruity and soft, with green coffee flavors and Anjou Pear notes. Elegant and with a fresh finish, like a sour candy or a spicy apple purée.

#### CERTIFICATION



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