



Founded in 1921, 'The Bourillon Dorléans' estate, covers today more than 25 hectares of vines, located on the best hillsides of the Vouvray appelation, in the heart of the Loire Valley. For 3 generations, the Bourillon Dorléans have maintained a traditional and high standard of winemaking in order to ensure the continuation of good quality and strong personality of their Vouvray wines. They practice a sustainable farming and use only Bio Control and natural pest management.



COUNTRY

France

VARIETAL

Chenin blanc

SOIL TYPE

Clay, Limestone and Marls.

VINEYARD

Small single vineyard called Oppidum, gifted with a wonderful soil and exposure. 80+ years old vines.

HARVEST

Manual harvested & sorted

VINIFICATION

Natural yeast Fermentation and ageing in new oak for 12 months

TASTING NOTES

The nose immediately evokes honey and beeswax, followed by a concentrated register of sweet spices, with nutmeg and hints of green curry, evolving on notes of salty buttered pastry. After some aeration, delicate scents of fresh citrus purée and Sichuan berries appear. The palate is dense, with plenty of volume on the attack and a lovely acidity. The finish is soft and charming, ending on flavors of rancid butter.

CERTIFICATIONS



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