Domaine des grandes Esperances



Touraine - 100% Chenin -

In the very heart of the Touraine region, in the district of Mesland, you will find a Domaine quite unlike any other... Contemporary and forward-looking, the Domaine des Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if the Domaine holds environmental concerns dear to its heart, drinking enjoyment comes a close second. Its wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Grape varieties: 100% Chenin Blanc.

Soil: from a vineyard plot on flint clay.

Production technical data: to concentrate the aromas as much as possible, the grapes are left to macerate in contact with their skins for a few hours before being pressed slowly and gently. The wines are fermented and aged in 400-litre oak barrels and sandstone jars for 18 months.

Tasting notes: pale gold in colour, « Aurore » opens with white fruit, white flower and coconut aromas. Smooth and full on the palate, underpinned by a lovely mineral tautness

Perfect food pairings: grilled sardines, carbonara tagliatelle, onion pie, grilled chicken and barbecue meats, Troyes andouillette, it even be tasted with hot goat cheese salad.

Serving temperature: 8 - 10°C







