




















BERNARD FOUQUET

\$24.25

* Suggested retail price

Domaine des Aubuisières Le Marigny Vouvray 2021

 Sustainable

	Product code	11428213
	Licensee price	\$21.06
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Touraine
	Appellation	Vouvray
	Varietal(s)	Chenin Blanc 100 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar	Dry
	Sugar content	4
	Closure type	Cork
	À boire	To drink after decanting, or it can age up to 10 years.



TASTING NOTES

Beautiful gold color. Rather discreet nose, mineral, cellar and peach touch after agitation. Mouth alert, endowed with a pleasant vivacity that enhances the perfumes. A young, complex chenin, which requires time or a passage in a carafe.

Food and wine pairing: □

Grilled fish, shellfish and fish in sauce.

PRODUCT NOTES

Gilbert & Gaillard International Challenge 2020: golden medal, vintage 2019

PRODUCTION NOTES

After settling, fermentation takes place in oak barrels or in thermo-regulated vats: Fermentation in thermo-regulated vats for base wines intended for sparkling wines, some dry wines and all semi-dry wines. After the alcoholic fermentation of the dry wines, the maturing is done on fine lees with stirring for the barrels and pumping over for the vats.