

Vincent Raimbault 2015 Vouvray Sec 'Bel Air'

WineWise Code	FRA-VSE15
Country	France
Region	Loire
Color	White
Alcohol by Volume	13
Acidity	5
Residual Sugar	7.7
Closure	Natural Cork
Annual cases produced	1580
Varieties	100% Chenin Blanc
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	6 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Native
Malolactic	No
Added Sulfur	Yes, 104 mg/L
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	Southwest
Vine age (years)	25
Vine Yields hl/ha	52
Farming practices	Conventional
Grape Picking	Machine

Notes on the producer:

No explorer in search of El Dorado ever experienced the thrill we did on discovering this property. Jaded over the years by a succession of uninteresting Vouvrais, we called "Eureka" on tasting this beautiful line-up.



WineWise Notes:

Inevitably, the power of the vintage asserts itself, but like all Raimbault wines this does not lose sight of its origins. The first shipment sold out fast.

Vincent Raimbault is a disarmingly quiet and modest man, but his wines bespeak exceptional seriousness. Their hallmark is beauty and purity of fruit, and faith in tradition. The enthusiasm with which they have been embraced by our customers shows that our excitement was well placed. Dare we mention that Schildknecht likes them, too?

