



EVERY BOTTLE



TELLS A STORY

GUILBAUD FRERES VOUVRAY "LA LANTERNE", DEMI-SEC



TECHNICAL INFORMATION

Country	France
Region	Loire
Sub-Region	Vouvray
Producer	Guilbaud Frères
Vintage	2018
Composition	100% CHENIN BLANC

WINEMAKER NOTES

Descended from a long line of wine-growers and local personalities, Edouard and Marcel Guilbaud founded Guilbaud Frères in 1927. They devoted themselves to providing and guaranteeing quality products. A second and then a third generations have since perpetuated this illustrious mission, according it the same rigorous attention.

TASTING NOTES

The nice amber-colored yellow announces a complex nose, revealing a nice floral smell. The expression in mouth is full because of the body and good balance between residual sugars and acidity. It provides this Vouvray a lot of delicacy and a nice roundness in mouth. Slightly sweet, with flavors of smokey peach, pears and quince.

VINEYARD

The vineyards are located in the Northern part of the Loire valley, close to the town of Tours. The selection of grapes for this wine mostly comes from the village of Noizay.

- *Soil:* Mostly calcareous
- *Village:* Noizay

VITICULTURE

Vouvray is made from the Chenin Blanc grape and is a small wine area in the middle of the Loire Valley very close to Tours. Grapes have been grown in this area for centuries — back to Roman times at least. In 1936, Vouvray was awarded its own appellation.



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Vouvray is planted in tuffeau, a limestone rock. Tuffeau is the same white rock that many of the chateaux of the Loire are made from. The rock was excavated from the land leaving behind cavernous caves which the Vouvrillons put to good use as wine chais (barrel storage rooms). Many of the caves date back 500 years or more and have lovely, ancient carvings in them.

VINIFICATION

Hand-picked harvest and then a slow vinification under low temperatures in calcareous cellars, allowing the stable average temperature of 12°C. Fermentation is stopped before the end of the process in order to keep a certain rate of residual sugar.

- *Alcohol:* 12%
 - *Residual Sugar:* 25 g/L
 - *Acidity:* 4.8 g/L
 - *Sulphur:* 45 mg/L
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