



DOMAINE DU MARGALLEAU

Vouvray Brut

As taut as a violin bow string or as lush as a symphonic finale—there are few wine grapes as deliciously varied in temperament as is Chenin Blanc from Vouvray. Four generations of the Pieaux family have dedicated their lives to Chenin Blanc, crafting refined wines from the region's chalky and mineral-rich "tuffeau" soils (the same stones used to build the Loire Valley's legendary chateaus). Estate vineyards also contain a good amount of flint (found also in Sancerre) that contributes more complex aromas and enhances the wines' already lively mineral core.

WINERY: Domaine du Margalleau

WINEMAKERS: Bruno and Jean-Michel Pieaux (brothers)

ESTABLISHED: 1938

REGION: FRANCE • Loire Valley • Chançay

APPELLATION: Vouvray AOC

BLEND: 100% Chenin Blanc

VINEYARDS: Estate vineyards combine flint (silex) and limestone-clay soils, on top of regional tuffeau (a marine sedimentary rock, prized as a building material for regional chateaus; many Loire Valley wineries maintain tuffeau caves for wine aging).

AGE OF VINES: 40+ years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Secondary fermentation in bottle (méthode Champenoise). Aged for one year in bottle. Zero dosage.

TASTING IMPRESSIONS: Aromas of light honey, lemon curd and white flowers. Delicate and refined; flavors of fresh almonds, citrus, graham cracker.

PAIRING SUGGESTIONS: As an aperitif; with soft-rind cheeses; richer seafood



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