



Cuvee Simon White Chinon

Chinon white, rarity and exception of our name define this vintage bearing the first name of our third son.

Varietal wine : Chenin

Terroir : Clay

Harvest : Manual

Vinification : Thermoregulated, batonnage during manufacture.

Tasting notes : Rich and floral aroma. Freshness with a good length in the mouth.

Food pairings : As an aperitif or as an accompaniment to Loire fish. Easily accompanies all meals. Serve chilled between 8 and 10 ° C.

Maturation : Three to four years.

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