

Domaine Vincent Carême Spring Vouvray France 2019

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2019
GRAPE Chenin Blanc
GEOGRAPHY Europe
COUNTRY France
LARGER REGION Loire Valley
SMALLER REGION Touraine
SUB REGION Vouvray/Montlouis
CLASSIFICATION Yes
: AOC/AOP/Villages

Rationale

You say "Chenin Blanc", we say "Vouvray." While there are superb examples of this grape vinified all over the world, few places can touch France's Loire Valley area of Vouvray. From a wide range of styles from dry to off dry to sweet, from unoaked to the more heavily wooded styles, and from still to sparkling), each expressively represents a different take on this delightful white grape.

Beloved for its delicate floral aromas, energetic architecture with fruit aromas of pear, quince, apple (green or yellow) and melon, Chenin Blanc often displays subtle notes of honeysuckle, ginger and beeswax, and can range from lean, dry, and minerally, to fruity and succulently sweet, depending on the aforementioned interpretation.

One of France's very earliest official appellation titles founded back in 1936, Vouvray is the most famous and most respected appellation of the Loire Valley's Touraine growing region, located centrally along the river's vast expanse.

Differing from many other Chenin growing spots, a defining characteristic of quality Vouvray wines is its remarkable long life. Many bottles over 30 years old can still show stunning freshness and life. As in many French wine regions, the local vignerons argue that terroir is as vital to the style of these wines as grapes they are made from; the critical element of the local terroir is its tuffeau, the calcareous rock type found in various locations in the central Loire, and predominant in Vouvray.

Vincent and Tania Careme are specialists of Vouvray and of Chenin Blanc. Vincent is local, while Tania is from South Africa. And yes, they make wine both in France and South Africa, which also makes pretty awesome Chenin Blanc as well. While they make a few different wines, the Spring bottling is their negociant Vouvray, made from purchased fruit sourced from growers who have worked with them for many years.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Straw
HIGHLIGHTS None
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Tangerine • Lemon • Mandarin • Meyer Lemon *Condition: Ripe, Fresh* *Part: Flesh*
TREE/VINE FRUIT Apple (Yellow) • Pear (Yellow/Brown) • Quince • Pear (Green) • Apple (Green)
Condition: Fresh, Ripe
TROPICAL FRUIT Mango • Pineapple *Condition: Under Ripe / Tart*
FLORAL Orange Blossom • Apple Blossom • Lemon / Lime Blossom *Condition: Fresh*
OTHER VEGETABLE Ginger / Root • Mushrooms (Brown)
HERBAL Verbena • Sorrel • Chamomile
OTHER SPICES Honey • Sesame / Candy
ORGANIC EARTH Forest Floor
INORGANIC EARTH Chalk / Limestone • Mineral / Rock • Flint / Slate
OAK AGING No
OXIDATION/NUITNESS Cashew • Pinenut • Peanut / Shell
PERCEIVED WINEMAKING CHOICES Lees Contact