

Nicolas Brunet Vouvray

Cuvée du Paradis 1990

The best vintage of the 20th century, harvested at the place called Le Paradis, a 75-year-old vine. Gold medal winner, among others, at the Brussels World Wine Competition, ahead of the world's best sweet wines, including Château Yquem. A potential 23° at harvest.



APPELATION: AOP Vouvray

VARIETALS: 100% Chenin Blanc

SOIL: Clay Limestone with Flint

AGE OF VINES: 75 years old

QUANTITY: 5,000 bottles

WINEMAKING: Old barrels and small stainless steel vats with indigenous yeasts

TECHNICAL: 14% ABV ; 120g/l RS

TASTING: This wine reveals a rich nose of prune, almond paste, and quince. The palate is smooth and layered, with notes of fruit paste, mandarin, apricot, and acacia flower, all wrapped in a delicate almond and quince core.

PAIRING: Foie gras, strong cheeses, or on its own.

AWARDS: Gold medal at the Brussels World Competition 1994, bronze medal at the Montreal World Competition 1992...