

# Nicolas Brunet Vouvray

## Fleur de Silex

A dry wine from a great vintage, fruity, round and powerful, full of character and finesse, suitable for drinking with fish, scallops, charcuterie and cheese. Vineyard will be fully certified organic with 2023 vintage.



**APPELATION:** AOP Vouvray

**VARIETALS:** 100% Chenin Blanc

**SOIL:** Clay Limestone with Flint

**FARMING PRACTICES:** Organic conversion

**AGE OF VINES:** 50 years old

**QUANTITY:** 13,000 bottles

**TASTING:** This wine opens with a captivating nose of saffron, vine peach, quince, and a subtle hint of toasted almonds, creating a delicate yet complex aromatic profile. On the palate, it is ample and generous, echoing the aromatic bouquet with harmonious notes of saffron, ripe vine peach, quince, and almonds. The texture is silky and enveloping, with a lingering finish that brings elegance and depth.

**PAIRING:** A perfect companion to pan-seared scallops, fish in a creamy sauce, asparagus risotto, or a fresh goat cheese tart. Its richness and aromatic finesse complement both delicate and flavorful dishes.