

# Champalou

## Vouvray

Vouvray, between Tours and Blois on the Loire River, is perhaps the best known appellation of the Loire. Vouvray's wine is made from the Chenin Blanc or, as locals call it, Pineau de la Loire. Although produced from this single grape variety, Vouvray yields a wide range of wines. Vouvray can be sparkling wine, or a dry table wine, an off-dry demi-sec, or an untuous and botrytized dessert wine, like Sauternes.

Didier and Catherine Champalou are from families of vigneron, and both graduated from the agricultural college at Montreuil-Bellay. In 1984 they established their own domaine which would ultimately occupy 50 hectares. Within a few years they were producing some of Vouvray's best wines, and today they rank among the top vigneron of the town. Didier works mainly in the vineyards, while Catherine oversees fermentation and other activities in the cellar.

Champalou's AOC Vouvray - alternatively referred to as "*sec tendre*" - is harvested from vines in clay and chalk, fermented in stainless steel tanks of 50 hectoliters and chilled to keep the temperature below 19 degrees C. Afterwards the wine is moved to old 500L barrels (demi-muids) in the cold underground cellar.

This is the Vouvray to enjoy with mealtimes and appetizers. It's dry and expresses a great deal of freshness and complex green fruits and mineral flavors. Depending on the vintage it ranges from very pointed and crisp to fairly rich-textured. Delisious with Caribbean, Indian and Pacific Rim cuisine.

