



# DOMAINE BOURILLON DORLEANS

## « La Coulée D'Argent » 2015

### Montgouverne - Single Vineyard

### GPS 47.418327, 0.749644

#### ORIGIN

Loire, France

#### APPELLATION

Vouvray

#### VINEYARD

+/- 25 year old Chenin vines  
in clay-limestone soils  
Yield: 45hL/ha

#### BLEND

100% Chenin

#### FARMING

Manual and mechanical  
harvest

#### WINEMAKING

50% of the wine is fermented  
in oak barrels the rest in  
stainless steel tanks.

#### AGING

Assemblage and wine  
maturation on dregs +/- 6  
months

#### TECHNICAL INFORMATION

13% Alc. | 4g RS |

#### FOOD PAIRING

Enjoy with grilled chicken,  
roasted lobster, poached  
fishes and grilled vegetables

La Coulée d'Argent has a beautiful yellow color supported by intense green-grey reflections. The first nose is condensed at the beginning with aromas of white fruits such as apricots and herbal teas (verbena, citronella.) The palate is rich and full-bodied with supple flavors of ripe quinces and sweet spices such as cinnamon. The elegant and fresh finish evokes a tangy and spicy compote of apples and pears.

La Coulée D'Argent 2015 is made of 100% Chenin grapes. They sit in the 26 hectares of Montgouverne's clay-limestone soils.

The Bourillon family have been making wine at Rochecorbon, in the Vouvray appellation of the Loire Valley, for generations. Domaine Bourillon Dorléans, founded in 1921 by Gaston Dorléans is located on the best hillsides of Rochecorbon. For three generations, family members have been working to perpetuate the traditional spirit and quality of its Vouvray wines with a strong personality. Frederic Bourillon, is third-generation owner of Domaine Bourillon-Dorleans. Frédéric has been a leading figure among younger Vouvray producers, developing earlier-drinking, more user-friendly styles of Vouvray, while maintaining the tradition of laying down great botrytis sweet wines in the best years. Fred is an amusing and original wine marketer, as well as a patron of the fine art of tufa cellar sculpture...as a visit to his wonderful 15 century cellars will testify.

#### ACCOLADES

2015 Wine Enthusiasts Magazine – 92 points

*“Now mature, this ripe wine has rich white fruits balanced by layers of spice, almonds and cool acidity. This floral, perfumed wine is ready to drink...Roger Voss.”*

