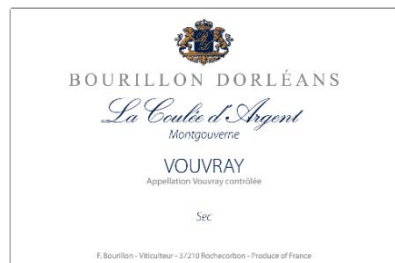


DOMAINE BOURILLON DORLEANS

« La Coulée D'Argent » 2019

Montgouverne - Single Vineyard GPS 47.418327, 0.749644

AOC VOUVRAY



Domaine Bourillon Dorléans 2019 'La Coulée D'Argent' Montgouverne Sec wine is an expert balance between baked fruits and a refined honey freshness. The palate is reminiscent of the nose with an added layer of elegant spices. Enjoy with grilled chicken, roasted lobster, poached fish, and grilled vegetables.

From hailstorms to heatwaves, 2019 has been a rollercoaster of a harvest for our French producers. Yet, despite a challenging start to the growing season, the exceptional conditions throughout August and September set to make the 2019 vintage a vintage to remember. The wines are of exceptional quality with striking concentration, structure, and acidity giving way to a beautifully balanced finish.

Made of Chenin grapes, these 25-year-old vines sit in the 26 hectares of the Single Vineyard Montgouverne's clay-limestone soils. After harvest, the grapes enter into temperature controlled stainless-steel tanks for both fermentation and maturation. Then, half of the cuvée is aged in oak barrels whilst the rest remains in the stainless-steel tanks.

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

2019 Wine Enthusiast – 93 Points

2019 International Wine Report – 92 Points

“Beautifully perfumed with ripe yellow fruits and almonds, this wine is richly concentrated and intense. Acidity shears through the wine at this young stage, adding to the structure and intensity. Age this wine and drink from 2022.” –W.E.

ORIGIN

Loire, France

APPELLATION

Vouvray

VINEYARD

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

BLEND

100% Chenin

FARMING

Manual 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. |

FOOD PAIRING

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

