HOUSE OF TOWNEND

Couamais Vouvray, L'Alcove 2023

Price	£13.49
Code	VOUV060

An incredibly tasty off dry Vouvray with crisp red apples, ripe quince and and honeyed finish. Fabulous with spicy foods as well as cheeses.

Tasting Notes:

This is an off-dry style of Vouvray, with aromas of ripe peach and quince, and crisp red apples. On the palate the fruits are juicy and plump, with a hint of sweetness coming through. The finish is fresh and balanced by great acidity.



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Specification	
Vinification	This Vouvray benefits from aging for 10 to 12 months on fine lees, in temperature-controlled stainless steel vats. This long aging, combined with regular stirring of the fine lees, adds texture (3 months of aging in bottles completes the aging process). A period during which the "Alcove" will finish being sculpted.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Vouvray
Type	White Wine
Grapes	Chenin Blanc
Genres	Vegan, Vegetarian
Vintage	2024
Style	Off Dry
Body	Elegant, crisp and delicate
Producer	Domaine Couamais
Producer Overview	Jean-Paul Couamais is a traditional brand chiefly dedicated to Vouvray and Touraine wines. In 1969 Jean-Paul Couamais took over his parents vines and over a period of 40 years, he increased the surface area of his vineyard by six, acquiring the best parcels with exceptional terroirs next to his estate. As a result, Jean-Paul Couamais now boasts 47 hectares of vines, chiefly made up of Chenin, the Loire Valley's emblematic variety. The wines are made on the estate, located at the heart of the Vouvray appellation area in Vernou-Sur-Brenne. **Read more online**
Closure Type	Cork
Food Matches	Perfect for pairing with Comté cheese and apple-based desserts.
Press Comments	Brian Elliott, Midweek Wines, October 2025: "France's Loire Valley returns centre stage with this lovely, modern Vouvray which shows how acidity can make a white wine teetering towards being off-dry remain fresh and vibrant. After a restrained floral bouquet, the assertiveness of the wine's red apple, passionfruit and orange flavours surprised me. However, everything is kept skilfully in balance with a lemon curd texture and the enlivening sharp lime and grapefruit acidity that accompanies it."