

Vouvray Demi-Sec Excellence Baron Tufier



LOCATION : Loire Valley

TERROIR : Our Vouvray "Excellence" cuvée is made from grapes grown in vineyards located on a limestone plateau, overlooking the Loire River. The Chenin Blanc grapes are harvested with great care, sublimated by the chalk terroir. It is aged in our tufa cellars for over two years express their quality in a lovely aromatic complexity and unusual elegance.

WINEMAKING : Gentle pressing and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tufa cellars for at least 24 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : Enjoy from aperitif to dessert (vegetable tarts, fish and seafood, goat's cheese, and chocolate desserts).

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