



Vouvray Blanc Brut Baron Tufier

Vallée de la Loire et Centre, France

PRESENTATION

The Vouvray appellation exclusively accepts the Chenin blanc grape variety for the production of its wines. Our Vouvray Baron Tufier vintages are the product of meticulous hand harvesting, gentle vinification and careful aging in our tufa galleries. The work of our winegrowers allows us to choose the best grapes from the appellation in order to create unique blends for our vintages.

LOCATION

The Vouvray appellation covers 2,250 hectares spread over 8 communes on the right bank of the Loire, on the plateaus and hillsides overlooking the river. The plots of our vintage are located around the communes of Rochecorbon and Vouvray.

TERROIR

The grapes for the Vouvray Brut Baron Tufier cuvée come from a selection of clay-limestone terroir and tuffeau, a soft, white stone emblematic of the region and ideal for growing vines. The local, temperate climate gives soft maturity, sweetness and acidity to our vintage.

WINEMAKING

The harvests are delicately done by hand. Gentle pressing and fermentation at cool temperature (18°C) allow good aroma preservation. A second fermentation in the bottle according to the Traditional Method gives it finesse and elegance.

AGEING

The 12 months of aging on slats before disgorging provide incomparable bubble finesse.

VARIETAL

Chenin blanc 100%

SERVING

To be enjoyed chilled (8-10°C).

VISUAL APPEARANCE

Light yellow color with fine persistent bubbles.

AT NOSE

The nose is expressive and opens with notes of candied lemon and white-fleshed fruits (peach and pear).

ON THE PALATE

The palate is fresh, balanced and evolves with finesse. Beautiful aromatic persistence with notes of dried fruits.

FOOD PAIRINGS

To be enjoyed from aperitif to dessert with cold meats, roast pork with apples, honey and cinnamon or even with chocolate fondant and all the moments of pleasure and sharing.

