

Vouvray Blanc Brut Baron Tufier



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.

VARIETALS : Chenin blanc 100%

SERVING : To be enjoyed chilled (8-10°C).

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.



Light yellow color with fine persistent bubbles.



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



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

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