



# C. GREFFE



## Vouvray Brut C. Greffe

AOP Vouvray, Vallée de la Loire et Centre, France

C. Greffe is emblematic of our know-how in producing fine, sparkling wines according to the Méthode Traditionnelle, since 1957.

### TERROIR

The grapes come from selected clay-limestone terroirs on a plateau, overlooking the Loire River. Harvest at peak ripeness and gentle winemaking methods, associated with careful ageing in our tufa chalk cellar, give this wine freshness and finesse.

### WINEMAKING

Gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

### AGEING

The bottles are stored horizontally on wooden laths in our tufa cellars for a minimum of 12 months before disgorging, to develop an incomparably fine bead.

### VARIETAL

Chenin blanc 100%

### SERVING

Enjoy chilled (8-10°C).

### VISUAL APPEARANCE

Fine and persistent bead. Pale yellow colour, with green highlights.

### AT NOSE

A lovely and intense nose with elegant aromas of linden blossom and white fruits (peaches and pears).

### ON THE PALATE

Fresh on the palate, with great balance and finesse. Long aromatic aftertaste with hints of dried fruit.

### FOOD PAIRINGS

Enjoy as a perfect accompaniment for your favourite foods (delicatessen meats, pork, poultry, goat's cheese, and chocolate cake).

