



## Vouvray Brut Blanc Vouvray Pétillant

AOP Vouvray, Vallée de la Loire et Centre, France

### LOCATION

The vineyard is located east of Tours.

### TERROIR

The Vouvray vineyard covers 2000 hectares on a clay-limestone soil.

The Chenin Blanc, also known as Pineau de Loire, benefits from a beautiful exposure on the plateaus overlooking the Loire.

### WINEMAKING

Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). Elaboration according to the Traditional Method with a second fermentation in the bottle while keeping the carbon dioxide pressure below 3 bars allowing a nice sparkle.

### AGEING

Minimum 12 months of storage on laths before disgorging.

### VARIETAL

Chenin blanc 100%

### SERVING

Served chilled (6-8°C).

### VISUAL APPEARANCE

Light yellow colour with green highlights. Slight effervescence. Fine bubbles with regular release.

### AT NOSE

Nice nose with floral notes, dried fruits and a fine touch of honey.

### ON THE PALATE

Supple, round and vinous on the palate with notes of muscatel. Finish with notes of almond and walnut.

### FOOD PAIRINGS

It will accompany aperitifs and desserts (tuiles and financiers with almonds, gratins and tiramisu with exotic fruits).

### REVIEWS AND AWARDS

Bronze  
Concours des Ligers

