

Vouvray Brut De Chanceny



LOCATION : The Vouvray appellation covers 2,250 hectares spread over 8 villages on the right bank of the Loire, on the plateaux and hillsides overlooking the river. The plots of land for our cuvée are located around the villages of Rochecorbon and Vouvray.

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

WINEMAKING : The grapes are delicately hand-picked. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. A second fermentation in the bottle according to the "Méthode Traditionnelle" gives it finesse and elegance.

AGEING : The 12 months of ageing on laths before disgorging brings an incomparable finesse of bubble.

VARIETALS : Chenin blanc 100%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : To be served from the aperitif to the dessert with charcuterie, roast pork with apples, honey and cinnamon or with a chocolate fondant and for all moments of pleasure and sharing.



Light yellow color with fine persistent bubbles.



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



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

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