



C. GREFFE

Vouvray Demi-Sec Excellence C. Greffe

AOP Vouvray, Vallée de la Loire et Centre, France

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

TERROIR

Our Vouvray "Excellence" cuvée is made from grapes grown in vineyards located on a limestone plateau, overlooking the Loire River. The Chenin Blanc grapes, harvested with great care, sublimated by the chalk terroir and aged in our tufa cellars for over two years express their quality in a lovely aromatic complexity and unusual elegance.

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 24 months before disgorging, to develop an incomparably fine bead.

VARIETAL

Chenin blanc 100%

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Very fine bead. Pale golden colour with bronze highlights.

AT NOSE

Complex bouquet with aromas of toasted almonds, dried fruit, and white fruit (peaches), enhanced with slight hints of linden blossom.

ON THE PALATE

Fresh on the palate with a lovely, soft follow-through. Lovely, long, creamy aftertaste with mineral overtones, featuring linden blossom and pears.

FOOD PAIRINGS

Enjoy from aperitif to dessert (vegetable tarts, fish and seafood, goat's cheese, and chocolate desserts).

