



C. GREFFE



Vouvray Brut Excellence C. Greffe

AOP Vouvray, Vallée de la Loire et Centre, France

PRESENTATION

The Chenin blanc grape variety, harvested gently, sublimated by the chalk terroir, and left to mature in our tufa galleries for more than two years, expresses itself through a very nice aromatic complexity and a rare elegance.

LOCATION

The vineyards overlook the Loire, around the communes of Vouvray and Rochecorbon near the city of Tours.

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 fermentation at a cool temperature (18°C) allowing good preservation of the aromas. Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

AGEING

The minimum 24 months of storage on laths before disgorging brings an incomparable finesse of bubble.

VARIETAL

Chenin blanc 100%

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Wine with very fine bubbles. Light yellow colour with green highlights.

AT NOSE

Complex nose with aromas of grilled almonds, dried fruits and white fruits (peach), enhanced by fine notes of lime blossom.

ON THE PALATE

Fresh on the palate, with a beautiful and gentle evolution. Beautiful aromatic persistence with mineral notes, lime blossom and pear aromas.

FOOD PAIRINGS

To be enjoyed from the aperitif to the dessert (pea and bacon pie, scampi puff pastry, pike-perch with beurre blanc, semi-fresh goat cheese and chocolate crunch).

REVIEWS AND AWARDS

Or
Concours des Ligers

