

Vouvray Brut Nature without added sulfites De Chanceny



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vineyards are located around the communes of Vouvray and Rochecorbon next to Tours.

TERROIR : Our Vouvray cuvée "Brut Nature - without added sulfites" is made from grapes from plots of land located on a limestone plateau overlooking the Loire River.

WINEMAKING : Gentle pressing and fermentation at a cool temperature (18°C) allowing a good conservation of the aromas.

Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

The minimum 24 months of storage on slats before disgorging bring an incomparable finesse of bubbles.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy it chilled (8-10°C).

FOOD PAIRINGS : To be enjoyed chilled (8-10°C) from aperitif to dessert, as an accompaniment to oysters, a fish curry, or a mango tarte tatin.

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