



C. GREFFE



Vouvray Brut Bio - Sans Sulfites Ajoutés C. Greffe

Vouvray Mousseux Brut,

LOCATION

C. Greffe Vouvray Bio, without added sulphites, is made from grapes coming from parcels located in the communes of Reugny and Chancay.

TERROIR

The grapes come from a flinty clay soil supported by a limestone subsoil. This terroir has been cultivated in organic farming for 5 years.

WINEMAKING

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

AGEING

Aged on laths in the tufa cellar in Vouvray for a minimum of 12 months before disgorging, giving it an incomparable finesse.

VARIETAL

Chenin blanc 100%

No sulphites.

SERVING

To be served slightly chilled (8-10°C)

VISUAL APPEARANCE

The robe is clear with golden reflections and fine persistent beads.

AT NOSE

The nose is seductive with aromas of pear and apple mixed with subtle notes of lime and ripe lemon.

ON THE PALATE

On the palate, the fine creamy bubbles combine perfectly with notes of toast and white flowers. The finish is mineral and the aromas linger for a long time on this organic wine without sulfites, it reveals its intensity quickly after opening.

FOOD PAIRINGS

To be enjoyed with an aperitif, at the table with grilled scampi or for dessert with a chocolate fondant.

REVIEWS AND AWARDS

Or
Concours des Ligers

