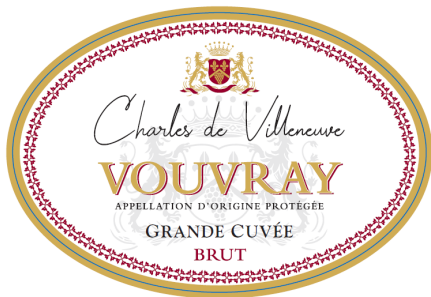


Charles de Villeneuve



Charles de Villeneuve Grande Cuvée Vouvray Brut

AOP Vouvray, Vallée de la Loire et Centre, France

TERROIR

Our Vouvray is made from grapes grown in vineyards overlooking the Loire River. The Chenin Blanc grapes are harvested with great care, sublimated by the chalk terroir. It is 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 according to the Méthode Traditionnelle.

AGEING

The bottles are stored horizontally on wooden laths in our tufa cellars for at least 24 months before disgorging, to develop an incomparably fine bead.

VARIETAL

Chenin blanc 100%

VISUAL APPEARANCE

Beautiful pale gold colour with bronze highlights.

AT NOSE

Complex bouquet with aromas of grilled almonds, dried fruit and white fruit (peaches), enhanced by light notes of lime.

ON THE PALATE

The palate is fresh with a nice persistence. This sparkling wine has a long and creamy aftertaste of fresh fruit and mineral notes.

FOOD PAIRINGS

To be enjoyed from aperitif to dessert (vegetable pies, fish and seafood, goat cheese and chocolate desserts).

