

# Charles de Villeneuve Grande Cuvée Vouvray Brut



**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.

**VARIETALS :** Chenin blanc 100%

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



Beautiful pale gold colour with bronze highlights.



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



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

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)