



2016

AOP Vouvray, Vallée de la Loire et Centre, France

Our journey now continues in Touraine and more exactly in Vouvray. The Vobridius cuvée refers to the first name given to the commune, which appears in writings from the end of the 8th century. The result of the collaboration between two passionate winegrowers, Philippe Brisebarre and Laurent Kraft, this Chenin blanc was developed to reflect the expression of the Vouvray terroir as faithfully as possible.

LOCATION

A cuvée composed of the association of three superb plots located on the plateau of the commune of Vouvray. These vines are known for their ability to over-ripen and produce naturally rich grapes.

IN THE VINEYARD

Harvest with ripe and candied fruit profiles.

WINEMAKING

Skin maceration to extract all the aromatic potential of the grapes. Traditional fermentation (between 18 and 20°C).

AGEING

Aged in oak barrels for one year, with regular resuspension of the lees. Bottled in September.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

Serve at 12°C.

TASTING

Golden colour. Complex nose combining ripe yellow fruits (quetsche) and empyreumatic notes (brioche, caramel). The palate is persistent, ample and structured, carried by a harmonious balance of acid and fat. Persistent finish with spicy notes (sweet vanilla).

FOOD PAIRINGS

To accompany river fish (pike-perch), poulard with cream sauce, Beuchelle à la tourangelles (sweetbreads, kidney, cream mushrooms), andouillettes au feu de bois or mature goat cheese.

