



2013

AOP Vouvray, Vallée de la Loire et Centre, France

Let's continue our stopover in Vouvray with the discovery of what made the reputation of the city: its sparkling wines. De Chanceny Rendez-vous is a fine and elegant cuvée. After an ageing period of more than 40 months on laths, in the coolness of the tufa galleries, the aromas become more complex. The perfect balance between strength and delicacy is finally found.

LOCATION
The parcels selected for the Cuvée "Rendez-Vous" are located in the commune of Vouvray on the limestone plateau overlooking the Loire.

VINIFICATION
Gentle pressing and fermentation at a cool temperature (18°C) to preserve the aromas. Selection of press hearts.

AGEING
Aging of the base wines in barrels (10% of the cuvée) bringing a nice complexity. Second fermentation in bottle according to the Traditional Method. The minimum 48 months of storage on laths before disgorging brings an incomparable finesse of bubbles.

VARIETAL
Chenin ou chenin blanc 100%

SERVING
To be enjoyed chilled (8-10°C).

TASTING
Golden yellow colour with an elegant and fine effervescence. The mineral nose opens with notes of quince and toast, and is enhanced by light mentholated notes. The palate has a smooth attack and a good balance between volume and freshness. Beautiful aromatic persistence on notes of candied fruits.

FOOD PAIRINGS
To be enjoyed chilled (8-10°C) from the aperitif to the dessert with a tuna steak snacked with cumin, a chicken with morels or with a rhubarb and apricot crumble.

REVIEWS AND AWARDS

Or
Concours des Ligers



ALLIANCE LOIRE
AU CŒUR DU VIN

ALLIANCE LOIRE
Route des Perrières, 49260 Bellevigne-les-Châteaux
Tel. (+33)2 41 53 74 44 - infos@allianceloire.com
allianceloire.com

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