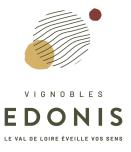
2013





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

WINEMAKING: 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.

VARIETALS: Chenin ou chenin blanc 100%

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

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.