



C. GREFFE



Vouvray Brut C. Greffe

AOP Vouvray, Vallée de la Loire et Centre, France

C.Greffe is emblematic of our know-how in producing fine, sparkling wines according to the Méthode Traditionnelle, since 1957.

TERROIR

The grapes come from selected clay-limestone terroirs on a plateau, overlooking the Loire River. Harvest at peak ripeness and gentle winemaking methods, associated with careful ageing in our tufa chalk cellar, give this wine freshness and finesse.

WINEMAKING

Gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING

The bottles are stored horizontally on wooden laths in our tufa cellars for a minimum of 12 months before disgorging, to develop an incomparably fine bead.

VARIETAL

Chenin blanc 100%

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Fine and persistent bead. Pale yellow colour, with green highlights.

AT NOSE

A lovely and intense nose with elegant aromas of linden blossom and white fruits (peaches and pears).

ON THE PALATE

Fresh on the palate, with great balance and finesse. Long aromatic aftertaste with hints of dried fruit.

FOOD PAIRINGS

Enjoy as a perfect accompaniment for your favourite foods (delicatessen meats, pork, poultry, goat's cheese, and chocolate cake).

