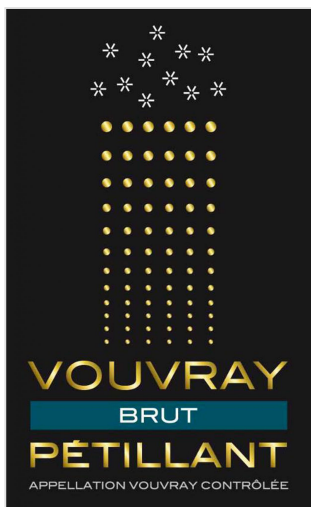




Vouvray Brut Blanc Vouvray Pétillant

AOP Vouvray, Vallée de la Loire et Centre, France



LOCATION

The vineyard is located east of Tours.

TERROIR

The Vouvray vineyard covers 2000 hectares on a clay-limestone soil.

The Chenin Blanc, also known as Pineau de Loire, benefits from a beautiful exposure on the plateaus overlooking the Loire.

WINEMAKING

Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). Elaboration according to the Traditional Method with a second fermentation in the bottle while keeping the carbon dioxide pressure below 3 bars allowing a nice sparkle.

AGEING

Minimum 12 months of storage on laths before disgorging.

VARIETAL

Chenin blanc 100%

SERVING

Served chilled (6-8°C).

VISUAL APPEARANCE

Light yellow colour with green highlights. Slight effervescence. Fine bubbles with regular release.

AT NOSE

Nice nose with floral notes, dried fruits and a fine touch of honey.

ON THE PALATE

Supple, round and vinous on the palate with notes of muscatel. Finish with notes of almond and walnut.

FOOD PAIRINGS

It will accompany aperitifs and desserts (tuiles and financiers with almonds, gratins and tiramisu with exotic fruits).

REVIEWS AND AWARDS



Bronze
Concours des Ligiers

