



Vouvray "Insolent" - Brut - Sans Sulfites Ajoutés BIO

AOP Vouvray, Vallée de la Loire et Centre, France



L'INSOLENT brut - with no added sulphites - is made from grapes coming from plots located in the communes of Reugny/ Chancay.

LOCATION

INSOLENT is raised on a flint clay soil supported by a limestone subsoil. This terroir has been cultivated organically for 5 years.

VINIFICATION

Gentle pressing and fermentation at 18°C allowing a good conservation of the aromas. Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

AGEING

Aged on slats in a tufa cellar in Vouvray for at least 18 months before disgorging, giving an incomparable finesse of bubbles.

VARIETALS

Chenin 100%

SERVING

To be enjoyed chilled (8-10°C).

TASTING NOTES

The colour is limpid with golden reflections and fine persistent bubbles. On the nose this wine seduces with aromas of pear and apple mixed with subtle notes of lime blossom and ripe lemon. On the palate, the fine creamy bubbles combine perfectly with notes of toast and white flowers. The finish is mineral and the aromas linger for a long time on this sulphite-free wine from organic farming. It reveals its intensity quickly after opening.

FOOD AND WINE PAIRINGS

Enjoy from the aperitif to the dessert (pea and bacon tart, langoustine puff pastry, pike-perch with white butter, semi-fresh goat's cheese with chocolate crunch).

