

De Chanceny



Vouvray Brut Excellence De Chanceny

AOP Vouvray, Vallée de la Loire et Centre, France

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles from the Loire Valley according to the "Méthode Traditionnelle" since 1957. De Chanceny is also a breath of modernity and creativity. Chic and elegant fine bubbles to be enjoyed freely, that passionate winegrowers have decided to encapsulate.

PRESENTATION

The Vouvray appellation admits exclusively the Chenin blanc grape variety for the elaboration of its wines. Our Vouvray De Chanceny cuvées are the result of a meticulous harvest by hand, a gentle vinification and a careful ageing in our tuffeau cellars. The work of our winegrowers allows us to choose the best grapes of the appellation in order to make unique blends for our cuvées. The Vouvray Brut Excellence De Chanceny is an emblematic wine of our range. Its complex and well-balanced profile will sublimate the tasting moments.

LOCATION

The Vouvray appellation covers 2,250 hectares spread over 8 villages on the right bank of the Loire, on the plateaux and hillsides overlooking the river. The plots of land for our cuvée are located around the villages of Rochecorbon and Vouvray.

TERROIR

The grapes for the Vouvray Brut Excellence De Chanceny come from a selection of clay-limestone and tuffeau soils, a soft and white stone emblematic of the region and ideal for growing vines. The local temperate climate gives soft maturity, sweetness and acidity to our cuvée.

WINEMAKING

The grapes are delicately hand-picked. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. A second fermentation in the bottle according to the "Méthode Traditionnelle" gives it finesse and elegance.

AGEING

The 24 months of ageing on laths before disgorging brings an incomparable finesse of bubble.

VARIETAL

Chenin blanc 100%

TECHNICAL DATA

Dosage: 8 g/l

12.5 % VOL.

SERVING

Serve chilled (46-50°F).

VISUAL APPEARANCE

Light golden color with fine and elegant bubbles.

AT NOSE


The nose opens on notes of dried fruit, hazelnut and candied lemon. A light toasted and grilled hint sublimates the wine.

ON THE PALATE

The attack is ample and generous with a beautiful evolution. Beautiful aromatic persistence with notes of toasted bread, brioche, dried fruit and candied fruit.



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www.dechanceny.com  

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.




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CAS16E

FOOD PAIRINGS

To be served from the aperitif to the dessert, accompanied by a sea bream and its lemon & caper's sauce, a mussels' paella or a caramelized apple pie, to sublimate your moments of pleasure and tasting.

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