

De Chanceny



Vouvray Demi-Sec 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.

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 Demi-Sec 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.

VINIFICATION

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.

VARIETALS

Chenin blanc 100%

TECHNICAL DATA

Dosage: 32 g/l

SERVING

Serve chilled (46-50°F).

VISUAL APPEARANCE

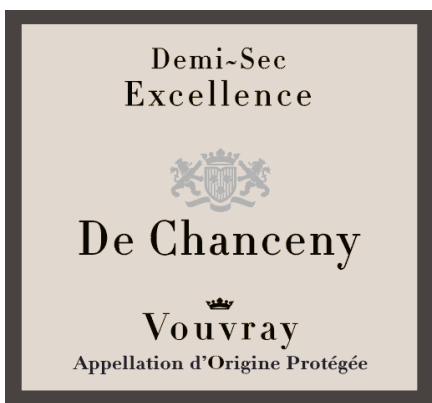
Light yellow color with bronze highlights. The bubbles are fine and persistent.

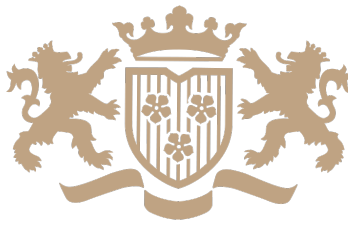
AT NOSE

Complex nose with aromas of grilled almonds, dried fruit and ripe fruit (apricot, mango).

ON THE PALATE

The mouth is rich and round, highlighted by a lively hint. Beautiful aromatic persistence with notes of honey.





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FOOD PAIRINGS

To be served with a Comté cheese matured for 24 months, spaghetti alle vongole, for dessert with a Yuzu' tiramisu or a chocolate fondant and its redcurrant coulis, to sublimate your moments of pleasure and tasting.

