

Vouvray Demi-Sec Excellence De Chanceny



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.

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.

VARIETALS : Chenin blanc 100%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46-50°F).

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.



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



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



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

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