

# Vouvray Brut Blanc Cuvée Anne Christine



**LOCATION :** The grapes for our "Anne Christine" cuvée are located around the communes of Rochecorbon and Vouvray, on the plateau overlooking the Loire.

**TERROIR :** The grapes for our "Anne Christine" cuvée come from a selection of clay and limestone soils.

**WINEMAKING :** Gentle pressing and fermentation at a cool temperature (18°C) allowing good preservation of the aromas.

Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

**AGEING :** The minimum 12 months of storage on laths before disgorging brings an incomparable finesse of bubble.

**VARIETALS :** Chenin blanc 100%

**SERVING :** To be enjoyed chilled (8-10°C).

**FOOD PAIRINGS :** To be enjoyed as an aperitif, with dessert and as an accompaniment to any moment of pleasure (cold meats, hot rillauds, chicken with cream, semi-fresh goat cheese and chocolate fondant).



Fine, persistent bubbles. Light yellow colour with green highlights.



Nose of good intensity with notes of lime blossom and white fruits (peach, pear).



Fresh and well-balanced mouth evolving with finesse. Aromatic persistence on notes of dried fruit.

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