



# C. GREFFE



## Touraine Brut Blanc C.Greffe

AOP Touraine, Vallée de la Loire et Centre, France

### LOCATION

Situated to the east of Tours, between the Loir and Cher rivers, the Touraine vineyards stretch across hillsides overlooking the Loire.

### TERROIR

The vineyards are located on clay-limestone soils and in the valleys, on gravel and sand soils.

### WINEMAKING

Gentle pneumatic pressing. Settling, followed by controlled fermentation at low temperature (18°C). Produced according to the Traditional Method with a second fermentation in the bottle, while maintaining a carbon dioxide pressure of less than 3 bars to ensure a lovely sparkle.

### AGEING

Careful ageing in our tuffeau chalk galleries allows this cuvée, distinguished by its incomparable freshness and fruitiness, to mature beautifully.

A minimum of 12 months' storage on laths before disgorging ensures incomparably fine bubbles

### VARIETAL

Chenin blanc 100%

### SERVING

To be served chilled (6 - 8°C).

### VISUAL APPEARANCE

Light gold colour with green highlights. Fine bubbles.

### AT NOSE

Intense nose with notes of ripe fruit (apricot, pineapple) and a hint of toast.

### ON THE PALATE

Round on the palate with a lovely effervescence. Ripe fruit notes on the finish.

### FOOD PAIRINGS

Enjoy with aperitifs and desserts (apple and almond tarts, honey shortbread).

