## **Touraine Brut Blanc C.Greffe**







Light gold colour with green highlights. Fine bubbles.



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



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

**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.

LOCATION : Situated to the east of Tours, between the Loir and Cher rivers, the Touraine

**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

VARIETALS : Chenin blanc 100%

SERVING : To be served chilled (6 - 8°C).

vineyards stretch across hillsides overlooking the Loire.

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

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