



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).

