



Touraine Brut Baron Tufier

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 the hillsides overlooking the Loire.

TERROIR

The vines are located on clay-limestone soils; and in the valleys, on gravel and sand soils. Chenin Blanc is also called Pineau de Loire.

WINEMAKING

Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). Elaboration according to the Traditional Method with second fermentation in the bottle.

AGEING

Aged for a minimum of 12 months on laths before disgorging.

VARIETAL

Chenin blanc 100%

SERVING

Served chilled (6-8°C).

VISUAL APPEARANCE

Light gold colour with green highlights.

AT NOSE

Fine bubbles. Intense nose with notes of ripe fruit (apricot, pineapple) accompanied by a fine toasted touch.

ON THE PALATE

Round mouth marked by a nice effervescence. Finish with notes of ripe fruit.

FOOD PAIRINGS

This wine will accompany aperitifs and desserts (apple and almond tarts, honey shortbread).

