

Touraine Brut Baron Tufier



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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.

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (6-8°C).

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



Light gold colour with green highlights.



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



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

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