



## 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).

