

Vouvray Blanc Demi-Sec Baron Tufier



LOCATION : The Vouvray appellation covers 2,250 hectares spread over 8 villages on the right bank of the Loire, on the plateaux and hillsides overlooking the river. The plots of land for our cuvée are located around the villages of Rochecorbon and Vouvray.

TERROIR : The grapes for the Vouvray Demi-Sec De Baron Tufier come from a selection of clay-limestone and tuffeau soils, a soft and white stone emblematic of the region and ideal for growing vines. The local temperate climate gives soft maturity, sweetness and acidity to our cuvée.

WINEMAKING : The grapes are delicately hand-picked. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. A second fermentation in the bottle according to the "Méthode Traditionnelle" gives it finesse and elegance.

AGEING : The 12 months of ageing on laths before disgorging brings an incomparable finesse of bubble.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : To be served with a mixed salad of Roquefort, walnuts and speck, a cod with ginger and sweet spices' papillote, for dessert with a cherry clafoutis or a passion fruit's panna cotta and for all the moments of pleasure and sharing.



Light yellow colour with fine persistent bubbles.



The nose is rich and opens on notes of almonds and dried fruits.



The mouth is round and unctuous, it evolves on notes of ripe fruit (apricot).

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