



## Vouvray Blanc Demi-Sec Baron Tufier

AOP Vouvray, Vallée de la Loire et Centre, France

### PRESENTATION

The Vouvray appellation admits exclusively the Chenin blanc grape variety for the elaboration of its wines. Our Vouvray Baron Tufier cuvées are the result of a meticulous harvest by hand, a gentle vinification and a careful ageing in our tuffeau cellars. The work of our winegrowers allows us to choose the best grapes of the appellation in order to make unique blends for our cuvées.

### 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.

### VARIETAL

Chenin blanc 100%

### SERVING

Serve chilled (46-50°F).

### VISUAL APPEARANCE

Light yellow colour with fine persistent bubbles.

### AT NOSE

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

### ON THE PALATE

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

### 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.

