

Vouvray Brut Excellence

C.Greffe



LOCATION : The vineyards overlook the Loire, around the communes of Vouvray and Rochecorbon near the city of Tours.

TERROIR : Our Vouvray "Excellence" cuvée is made from grapes grown in vineyards located on a limestone plateau, overlooking the Loire River. The Chenin Blanc grapes, harvested with great care, sublimated by the chalk terroir and aged in our tufa cellars for over two years express their quality in a lovely aromatic complexity and unusual elegance.

WINEMAKING : Gentle pressing and fermentation at a cool temperature (18°C) allowing good preservation of the aromas. Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

AGEING : The minimum 24 months of storage on laths before disgorging brings an incomparable finesse of bubble.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : To be enjoyed from the aperitif to the dessert (pea and bacon pie, scampi puff pastry, pike-perch with beurre blanc, semi-fresh goat cheese and chocolate crunch).



Wine with very fine bubbles. Light yellow colour with green highlights.



Complex nose with aromas of grilled almonds, dried fruits and white fruits (peach), enhanced by fine notes of lime blossom.



Fresh on the palate, with a beautiful and gentle evolution. Beautiful aromatic persistence with mineral notes, lime blossom and pear aromas.

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