

Vouvray Brut Rendez-Vous De Chanceny



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 Brut Rendez-Vous De Chanceny 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 ageing of the base wines in barrels (10% of the cuvée) brings a nice complexity. The second fermentation is made in the bottle according to the "Méthode Traditionnelle". The 48 months of ageing on laths before disgorging brings an incomparable finesse of bubble.

VARIETALS : Chenin blanc 100%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46°F).

FOOD PAIRINGS : To be enjoyed from the aperitif to the dessert, with a snacked tuna steak with cumin, poultry with morel' mushrooms or with a rhubarb & apricot crumble, to sublimate your moments of pleasure and tasting.



Golden yellow color with an elegant and fine effervescence.



The mineral nose opens on notes of quince and toast. It is highlighted by light mentholated notes.



The mouth presents a smooth attack and a good balance between volume and freshness. Beautiful aromatic persistence on notes of candied fruits.

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