



# C. GREFFE



## Vouvray Brut Bio - Sans Sulfites Ajoutés C. Greffe

Vouvray Mousseux Brut,

### LOCATION

C. Greffe Vouvray Bio, without added sulphites, is made from grapes coming from parcels located in the communes of Reugny and Chancay.

### TERROIR

The grapes come from a flinty clay soil supported by a limestone subsoil. This terroir has been cultivated in organic farming for 5 years.

### WINEMAKING

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

### AGEING

Aged on laths in the tufa cellar in Vouvray for a minimum of 12 months before disgorging, giving it an incomparable finesse.

### VARIETAL

Chenin blanc 100%

No sulphites.

### SERVING

To be served slightly chilled (8-10°C)

### VISUAL APPEARANCE

The robe is clear with golden reflections and fine persistent beads.

### AT NOSE

The nose is seductive with aromas of pear and apple mixed with subtle notes of lime and ripe lemon.

### ON THE PALATE

On the palate, the fine creamy bubbles combine perfectly with notes of toast and white flowers. The finish is mineral and the aromas linger for a long time on this organic wine without sulfites, it reveals its intensity quickly after opening.

### FOOD PAIRINGS

To be enjoyed with an aperitif, at the table with grilled scampi or for dessert with a chocolate fondant.

### REVIEWS AND AWARDS



Or  
Concours des Ligiers



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

