

Charles de Villeneuve Grande Cuvée Vouvray Demi-Sec



LOCATION : Loire Valley

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

WINEMAKING : Thanks to gentle pressing and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tufa cellars for at least 24 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : To be enjoyed chilled (8-10°C) with desserts (cannelés, crème caramel) and as an accompaniment to all moments of pleasure.



Sparkling wine with very fine bubbles. Light gold color with bronze reflections.



Complex nose with aromas of toasted almonds, dried fruits and ripe fruits (apricot, mango).



Rich and round on the palate, enhanced by a lively touch. Beautiful aromatic persistence on honeyed notes.

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