



Vouvray Demi-Sec Excellence Baron Tufier

AOP Vouvray, Vallée de la Loire et Centre, France

PRESENTATION

This brand refers to the tender limestone "tufa" used to build prestigious royal châteaux and other monuments in the Loire Valley.

LOCATION

Loire Valley

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 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

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.

VARIETAL

Chenin blanc 100%

SERVING

Enjoy chilled (8-10°C).

TASTING

Very fine bead. Lovely pale golden colour with bronze highlights. Complex bouquet with aromas of toasted almonds, dried fruit, and white fruit (peaches), enhanced with slight hints of linden blossom. Fresh on the palate with a lovely, soft follow-through. This sparkling wine has a long and creamy aftertaste with fresh fruits and mineral overtones.

FOOD PAIRINGS

Enjoy from aperitif to dessert (vegetable tarts, fish and seafood, goat's cheese, and chocolate desserts).

