

Vouvray Brut Blanc Vouvray Pétillant



LOCATION : The vineyard is located east of Tours.

TERROIR : The Vouvray vineyard covers 2000 hectares on a clay-limestone soil. The Chenin Blanc, also known as Pineau de Loire, benefits from a beautiful exposure on the plateaus overlooking the Loire.

WINEMAKING : Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). Elaboration according to the Traditional Method with a second fermentation in the bottle while keeping the carbon dioxide pressure below 3 bars allowing a nice sparkle.

AGEING : Minimum 12 months of storage on laths before disgorging.

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (6-8°C).

FOOD PAIRINGS : It will accompany aperitifs and desserts (tuiles and financiers with almonds, gratins and tiramisu with exotic fruits).



Light yellow colour with green highlights.
Slight effervescence. Fine bubbles with regular release.



Nice nose with floral notes, dried fruits and a fine touch of honey.



Supple, round and vinous on the palate with notes of muscatel. Finish with notes of almond and walnut.

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