

Vouvray Brut Sans Sulfites Ajoutés Insolent BIO



LOCATION : INSOLENT is raised on a flint clay soil supported by a limestone subsoil. This terroir has been cultivated organically for 5 years.

WINEMAKING : Gentle pressing and fermentation at 18°C allowing a good conservation of the aromas. Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

AGEING : Aged on slats in a tufa cellar in Vouvray for at least 18 months before disgorging, giving an incomparable finesse of bubbles.

VARIETALS : Chenin Blanc 100%

SERVING : To be enjoyed chilled (8-10°C).

FOOD PAIRINGS : Enjoy from the aperitif to the dessert (pea and bacon tart, langoustine puff pastry, pike-perch with white butter, semi-fresh goat's cheese with chocolate crunch).



The colour is limpid with golden reflections and fine persistent bubbles.



On the nose this wine seduces with aromas of pear and apple mixed with subtle notes of lime blossom and ripe lemon.



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 sulphite-free wine from organic farming. It reveals its intensity quickly after opening.

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