



Vouvray Brut Blanc Cuvée Anne Christine

AOP Vouvray, Vallée de la Loire et Centre, France

PRESENTATION

A harvest at maturity, a gentle vinification, combined with careful maturing in our tufa chalk galleries, gives it freshness and finesse.

LOCATION

The grapes for our "Anne Christine" cuvée are located around the communes of Rochecorbon and Vouvray, on the plateau overlooking the Loire.

TERROIR

The grapes for our "Anne Christine" cuvée come from a selection of clay and limestone soils.

WINEMAKING

Gentle pressing and fermentation at a cool temperature (18°C) allowing good preservation of the aromas.

Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

AGEING

The minimum 12 months of storage on laths before disgorging brings an incomparable finesse of bubble.

VARIETAL

Chenin blanc 100%

SERVING

To be enjoyed chilled (8-10°C).

VISUAL APPEARANCE

Fine, persistent bubbles. Light yellow colour with green highlights.

AT NOSE

Nose of good intensity with notes of lime blossom and white fruits (peach, pear).

ON THE PALATE

Fresh and well-balanced mouth evolving with finesse. Aromatic persistence on notes of dried fruit.

FOOD PAIRINGS

To be enjoyed as an aperitif, with dessert and as an accompaniment to any moment of pleasure (cold meats, hot rillauds, chicken with cream, semi-fresh goat cheese and chocolate fondant).

