



# De Chanceny

## Vouvray Brut Rendez-Vous De Chanceny

AOP Vouvray, Vallée de la Loire et Centre, France

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles from the Loire Valley according to the "Méthode Traditionnelle" since 1957. De Chanceny is also a breath of modernity and creativity. Chic and elegant fine bubbles to be enjoyed freely, that passionate winegrowers have decided to encapsulate.

### PRESENTATION

The Vouvray appellation admits exclusively the Chenin blanc grape variety for the elaboration of its wines. Our Vouvray De Chanceny cuvées are the result of a meticulous harvest by hand, a gentle vinification and a careful ageing in our tuffeau cellars. The work of our winegrowers allows us to choose the best grapes of the appellation in order to make unique blends for our cuvées. The Vouvray Rendez-Vous De Chanceny is a precious cuvée with a structured and balanced profile, it will be the perfect ally for moments of celebration and tasting.

### LOCATION

The Vouvray appellation covers 2,250 hectares spread over 8 villages on the right bank of the Loire, on the plateaux and hillsides overlooking the river. The plots of land for our cuvée are located around the villages of Rochecorbon and Vouvray.

### TERROIR

The grapes for the Vouvray Brut Rendez-Vous De Chanceny come from a selection of clay-limestone and tuffeau soils, a soft and white stone emblematic of the region and ideal for growing vines. The local temperate climate gives soft maturity, sweetness and acidity to our cuvée.

### WINEMAKING

The grapes are delicately hand-picked. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. A second fermentation in the bottle according to the "Méthode Traditionnelle" gives it finesse and elegance.

### AGEING

The ageing of the base wines in barrels (10% of the cuvée) brings a nice complexity. The second fermentation is made in the bottle according to the "Méthode Traditionnelle". The 48 months of ageing on laths before disgorging brings an incomparable finesse of bubble.

### VARIETAL

Chenin blanc 100%

12.5 % VOL.

### TECHNICAL DATA

Dosage: 5 g/l

### SERVING

Serve chilled (46°F).

### VISUAL APPEARANCE

Golden yellow color with an elegant and fine effervescence.

### AT NOSE

The mineral nose opens on notes of quince and toast. It is highlighted by light mentholated notes.



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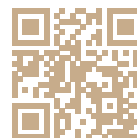
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TYEBXE

## ON THE PALATE

The mouth presents a smooth attack and a good balance between volume and freshness. Beautiful aromatic persistence on notes of candied fruits.

## FOOD PAIRINGS

To be enjoyed from the aperitif to the dessert, with a snacked tuna steak with cumin, poultry with morel' mushrooms or with a rhubarb & apricot crumble, to sublimate your moments of pleasure and tasting.

## REVIEWS AND AWARDS



Bronze  
**Concours des vins du Val de Loire Bronze**



Argent  
**Decanter World Wine Awards Argent 2021**

91/100  
Argent  
**Decanter World Wine Awards Argent 2022**



93/100  
**Loire Buyers Selection**

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