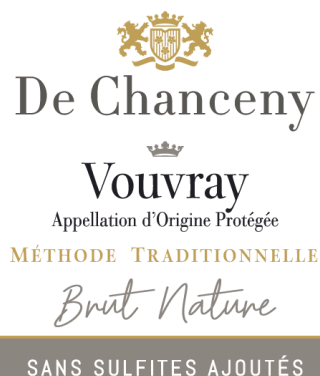




De Chanceny



Vouvray Brut Nature without added sulfites De Chanceny

AOC Vouvray, Vallée de la Loire et Centre, France

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles of the Loire Valley according to the traditional method since 1953.

PRESENTATION

The Chenin blanc grape variety, harvested gently, sublimated by the chalk soil, and left to mature in our tufa galleries for more than eighteen months, expresses a very nice aromatic complexity and a rare elegance.

LOCATION

The vineyards are located around the communes of Vouvray and Rochecorbon next to Tours.

TERROIR

Our Vouvray cuvée "Brut Nature - without added sulfites" is made from grapes from plots of land located on a limestone plateau overlooking the Loire River.

WINEMAKING

Gentle pressing and fermentation at a cool temperature (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.

The minimum 24 months of storage on slats before disgorging bring an incomparable finesse of bubbles.

VARIETAL

Chenin blanc 100%

SERVING

Enjoy it chilled (8-10°C).

TASTING

An open and expressive nose revealing a long ageing, without sulphites. Notes of white fruits and pear on the nose and in the mouth.

Freshness and a beautiful aromatic persistence in the mouth, associated with very fine bubbles.

FOOD PAIRINGS

To be enjoyed chilled (8-10°C) from aperitif to dessert, as an accompaniment to oysters, a fish curry, or a mango tarte tatin.

REVIEWS AND AWARDS

Bronze

Concours des Vins, Bières et Spiritueux Français en Asie (Hong Kong)

