

Vouvray Brut Bio – Sans Sulfites Ajoutés C. Greffe



LOCATION : C. Greffe Vouvray Bio, without added sulphites, is made from grapes coming from parcels located in the communes of Reugny and Chancay.

TERROIR : The grapes come from a flinty clay soil supported by a limestone subsoil. This terroir has been cultivated in organic farming for 5 years.

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

AGEING : Aged on laths in the tufa cellar in Vouvray for a minimum of 12 months before disgorging, giving it an incomparable finesse.

VARIETALS : Chenin blanc 100%

SERVING : To be served slightly chilled (8-10°C)

FOOD PAIRINGS : To be enjoyed with an aperitif, at the table with grilled scampi or for dessert with a chocolate fondant.



The robe is clear with golden reflections and fine persistent beads.



The nose is seductive with aromas of pear and apple mixed with subtle notes of lime 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 organic wine without sulfites, it reveals its intensity quickly after opening.

www.lesvignoblesedonis.com