

# QUINZE ARPENTS

## SPARKLING VOUVRAY BRUT



**APPELLATION:** VOUVRAY

**GRAPES:** 100 % CHENIN

**TYPE OF WINE:** WHITE SPARKLING WINE

**SOIL:** Calcareous & Clay-like

**WINE-MAKING:**

- Traditional Method (as in Champagne)
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17° -18° Celsius) during three weeks
- Regular blend of the best wines coming from.
- Matured at least 12 month on the lies after the second fermentation in bottles

**TASTING NOTES:**

- Pale yellow with green tints
- Fresh Nose with white flowers aromas
- Harmonious mouth with a nice acidity and fineness
- Green apple flavors

**RECOMMENDED FOR:**

- Party wine
- Cocktail and finger food
- Oriental aperitif and sushis
- Perfect from the Aperitive to the desserts

### WHAT IS AN « ARPENT »?

*An arpent is a unit of length and a unit of area. It is a pre-metric French unit based on the Roman actus. It is used in Quebec as well as in some areas of the United States that were part of French Louisiana. It was used in the past to describe the size of the vineyards*