

# DOMAINE DE VAUGONDY

## VOUVRAY METHODE TRADITIONNELLE BRUT



**GRAPE :** 100 % CHENIN

**VINE :** 20 to 45 years old

**SOIL :**

Siliceous and clayey-siliceous

Domaine de Vaugondy is located on the Vernou Village next to Vouvray.

**VINIFICATION :**

- Traditional Method (As In Champagne)
- Slow pressing at low pressure
- Must selection during pressing phase
- Must cleansed from 18 to 36 Hours
- Fermentation in Tanks with temperature control (16° - 18° celcius) during three weeks
- The wine is tapped down 2 times and is filtered at the beginning of the year.
- Matured 12 to 18 months on the lies after the second fermentation in bottles (Spring)
- Disgorging (removing frozen sediment from the neck of the bottle after secondary fermentation) and “Dosage”) at the order to bring a sparkling wine as fresh as possible to the market.

**TASTING NOTES:**

Very nice, this wine has a good balance between the acidity and the residual sugar.

Easy drinking with elegant, small and long bubbles.

White flowers and whites fruits aromas.

To drink from bottling and during 3 years.

### SPARKLING

**90** | Domaine de Vaugondy \$15

**Vouvray Brut** This is classic and assertive chenin blanc, with notes of wool, hay, citrus oils and baked pear. Its intense personality requires you to be a devotee of the variety, but if you are, this is so deliciously satisfying, it's not to be missed. *Global Quality Imports, Houston, TX*

**PAIRING:**

- Any Célébration and aperitif - very good with finger food in general
- Your best cocktail
- Light lunch and Sunday brunch
- Seafood and sushis
- Dessert