



## VOUVRAY Sparkling Brut - Organic Certified by Ecocert

**GRAPE :** 100 % CHENIN BLANC or PINEAU DE LOIRE  
**VINE'S AGE:** 20 to 45 years old



### SOIL:

Very good situation between the village of Vernou and the village of Chancay. Our vineyard is very close to the Loire and up to the Brenne (Small river which is going to the Loire in front of Moncontour) with a good sun exposition. This location offers a great temperature variation between day and night as well as a good aeration for the grape. On this location, we mostly get clay and calcareous soil.

### VINIFICATION:

- Traditional Method (Champagne type)
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17°-18° Celsius) during three weeks
- Rigorous blend.
- Matured in average 18 months on the lies after the second fermentation in bottles.
- Dosage 13g/l

### TASTING NOTES:

- Straw yellow with green tints
- Very delicate and fresh Nose with citrus notes
- Harmonious mouth with a good body and a nice acidity
- A lot of volume and a very long mouth typical of Vouvray's best soils
- Delicate bubbles with citrus and apricot after taste.

### RECOMMENDED FOR:

- Party wine / Aperitif
- Cocktail
- Can be present from aperitif to desert
- Seafood as lobster, gambas, ...
- Boudin Blanc

### 88 WINE SPECTATOR - Oct 2013

Plump, featuring a toasted edge to the McIntosh apple, brioche and pear flavors. Stays plump and friendly through the finish, with a lingering ginger note. Drink now. 3,000 cases made. —JM

