

Sylvain Gaudron

Vouvray Brut



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



LOIRE

TASTING NOTE

Sparkling Vouvray, light as a meringue, dry yet flavoured with honey and hay, with a lasting hint of sweet biscuit.

VINIFICATION

From densely-planted, 5-25-year-old bushvines on chalky clay with silica, south-east slopes near Vernou village at 70m above sea level. Hand-harvested, whole-bunch pressed, natural fermentation at 18°C, no fining, no oak. Aged on lees in bottle for 12 months, then in 13th-century family cellars.

FOOD MATCHING

Begin a meal with this excellent sparkler accompanied by smoked salmon blinis, or use it to finish a meal accompanied by raspberry tart.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chenin Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	A12461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur, Milk
CLOSURE	Natural Cork
PH	3.36
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	12g/l
SKU	A12461NV