

Cuvée Brut Domaine de la Châtaigneraie



TECHNICAL NOTES

variety: Chenin Blanc 100%
appellation: Vouvray
vineyards: clay-limestone soil
alcohol: 12.5°
acidity: 4.90
residual sugar: 8g/l
cases produced: 6000 x 75cl



FOOD AND WINE PAIRING / TASTING NOTES

This sparkling wine and its fine bubbles pair perfectly with salty and sugary classy appetizers such as individual trifles or tumblers.

Its golden robe emphasizes the fineness and persistency of the bubbles. Some delicate scents of fruits and flowers will seduce your nose. You will also be surprised by how the fineness of these bubbles and the powerfulness of the wine combine in a surprising but nonetheless very agreeable way.

WINE DESCRIPTION

Production of 4 000 to 10 000 bottles / year. Bottles are stored in our 2km long cellar in order to mature on the lees. This sparkling wine can be stored for aging up to 12 years. Serve chilled at 6-7°C.

PRESS REVIEWS / AWARDS

Selected by the "Hachette" Guide – "excellent wine" – "from this cellar emerges this sparkling wine whose nose ranges from grape to vineyard peach notes. The mouth feel is slightly tender dominated by a taste of autumn fruits."

Loire Valley Wine Trade Fair 2015 – Bronze medal

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