

Bubble's Kiss (sparkling)



TECHNICAL NOTES

variety: Chenin Blanc 100%
appellation: Vouvray
vineyards: clay-siliceous soil
alcohol: 12°
acidity: 4.95
residual sugar: 10g/l
date harvested: 10/10
cases produced: 8000 x 75cl



FOOD AND WINE PAIRING

Ideally served at a cocktail party or an evening buffet to accompany salty or sugary trifles and tumblers. You may also pair this sparkling wine with Asian food like spring rolls or Japanese ravioli. This wine also pairs perfectly with fish like salmon, pike perch or stir-fry from the river Loire itself. It's a great companion for cheeses and desserts as well.

WINE DESCRIPTION

Subtle and fine, this wine has matured for 18 months on the lees after enduring a slow fermentation process. This wine is elegant and its bubble is soft and light. We use a "kiss" capsule and a silver cap. Serve chilled at 6-7°C.

PRESS REVIEWS

La Revue du Vin de France [FR] – "Very fine bubbles with no excess of foam. Fullness, richness and powerfulness and scents of ripe white fruits are words that characterize this wine whose finish is the one of a clearly dry sparkling wine. A charming Chenin Blanc and ideal to serve at a cocktail party."

Ideemiam [FR] – "A soft and seducing sparkling wine ideal to accompany your parties"

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