

Dom Vigneau Chevreau Chevreau Vouvray Brut Met Trad Vigneau...

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

CEPAGE: 100% Chenin Blanc

WINEMAKING: Goes through all the steps of traditional Champagne production. The wine spends 2 years sur latte.

Dosage of about 8 g/l

AGING: 2 years sur latte

ANNUAL PRODUCTION: 80,000 bottles



THE STORY

Domaine Vigneau-Chevreau has been a family run estate since 1875. During that time, each of five generations has benefited from the vast experience in viticulture and vinification that has been handed down. Today the domaine is under the meticulous care of brothers Stephane and Christophe Vigneau, The 70 acre Domaine consists of vouvrillon soil made up of limestone, clay and silex, with an abundance of limestone or flint rocks on the surface. This soil is most favorable to the cultivation of Chenin Blanc, giving the wine its aromatic diversity of ripe quince, fresh grapes and acacia honey.

THE ADJECTIVES

OVERALL: Aromatic & Complex

AROMAS / FLAVORS: Brioche, apples, quince, citrus, white peach, hazelnut, almond

MOUTHFEEL: Fresh & lively with fine bubbles

THE SELLING POINTS

A Vouvray Petillant-Mousseux that overdelivers

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Natural Fermentation

PAIRINGS: As an aperitif, with appetizers or desserts

