

# Dom Alain Robert Troglodyte Vouvray Brut

## THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

CEPAGE: 100% Chenin Blanc

**WINEMAKING:** First sorting is done manually in the vineyard, then the grapes are harvested by machine and sorted a second time at the grapes receivable at winery. The temperature during harvest time is of prime concern. Vinification: Bunches are gently pressed in a pneumatic press below 1.6 bar. Fermentation: Then by gravity the fermentation takes place in thermoregulated stainless-steel tank. Maturation: On fine lies in stainless tank for about 6 months after the bottling. The wine is then aged sur latte for 16 to 24 months. This takes place in the underground cellar where the natural conditions are ideal to develop fine bubbles. 6 to 8 g/L of residual sugar.

**AGING:** On fine lies in stainless tank for about 6 months

**ANNUAL PRODUCTION:** 30000 bottles

## THE STORY

Vignoble Alain Robert is located in Chançay, in the Vouvray AOC area. The vineyard is mainly located in Chançay and Noizay and mostly planted with Chenin Blanc, seated on soil made of clay, limestone and some hints of flint.

The estate was founded in 1973 by Christiane and Alain Robert. They started with only 5 acres. They carefully developed the vineyard since 1978 to reach 91 acres today.

In 2000, Cyril joined his parents to assist his father with choices about farming and winemaking. In 2023, Catherine finally decided to come back to her roots. A year later, Christiane and Alain retired to let their children take care of the estate.

The wines are sustainably farmed.

## THE ADJECTIVES

**OVERALL:** At your side to celebrate unforgettable moments

**AROMAS / FLAVORS:** Citrusy with hint of stone fruit

**MOUTHFEEL:** Fresh and crisp

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** As an aperitif, sushis, apple crumble

