



VOUVRAY

MÉTHODE TRADITIONNELLE



HISTORY

Since their foundation in 1875, the estate in the family Vigneau-Chevreau situated in the heart of the appellation Vouvray has grown throughout the years over five generations, from 5 to **33 hectares**. The estate's financial sustainability allowed beautiful acquisitions such as historical Abbaye de Marmoutier, the crid of the appellation of Vouvray wines, where they planted in 1995 the « Clos de Rougemont ». Involved in the desire of creating high quality and respecting soils and environment, they have started the conversion in biodynamy the same year and today they are also certified Organic Agriculture. Christophe and his brother Stéphane are the managers.



VINTAGE

Vouvray **Méthode Traditionnelle** sparkling wine is crafted annually, yet it is not a vintage-specific wine. Unlike Champagne, it contains neither reserve wine nor blended components. Vouvray employs the same traditional method used in Champagne production to create its sparkling wine. This process results in the delicate, **fine bubbles** that are celebrated and appreciated worldwide.



GRAPE VARIETY

100% Chenin blanc



TERROIR & FARMING

The Chenin grape is grown here on the **clay-siliceous** soils of the Loire hillsides, with a significant proportion of flint on the surface. Touraine, known for its mild climate, provides Vouvray with more than favorable conditions. Located in a northern zone, it experiences marine influences, resulting in fairly mild winters without severe frost, summers without excessive heat, and very sunny autumns that allow for the maturation of the **latest-ripening grape varieties**. Added to this are the effects of the topography, with the southward inclination of the general slope of the Vouvray hillsides, widely exposed to the sun as they descend toward the Loire. The former, known as "Aubuis," rest directly on the limestone plateau called tuffeau. The latter, known as "Perruches," have numerous flints on the surface, which are favorable elements for viticulture. Thus, the wines of the estate benefit from aromatic diversity. Practicing **biodynamics** since 1995, they have banned chemical products from our vineyards, thereby enhancing soil life.



WINEMAKING

Harvested mainly from young vines on the loamy plateaus (bournais), the wines draw light, springlike, and gourmet characters from these terroirs. They classically vinify the base wine, single vintage, and bottle it with sugar for the second fermentation in bottles. The wine ages for about **2 years, laid on laths** in Tuffeau cellars, where the cool temperature (13°C) ensures a slow fermentation and promotes fine bubbles. The dosage liqueur is about 5g/L making the sparkling "brut". The pressure achieved for the "traditional method" is 5 bars. Disgorgement is done as needed. ABV: 13% Residual sugar : 4 g/l Total acidity : 4,1 g/l SO2 total 116 mg/l



TASTING NOTE

The nose is crisp, fresh, harmonious. In the mouth, the expression of chenin blanc is all there, fresh fruits, citrus and herbal tea herbs persist. Brioche and pistacchios aromas will appear with time.



WINE & FOOD PAIRING

Serve at 10°C

To accompany some appetizers for the aperitif, such as smoked salmon, shrimp cocktails. With desert, a lemon-tart!

Cellaring potential: 3 to 10 years

