



Complices de Loire

AEROBULLES

AOP VOUVRAY



REGION
VAL DE LOIRE



GRAPE VARIETY
CHENIN BLANC



AGEING
5 YEARS



TERROIR

PARCELS ARE SITUATED IN VERNOU SUR BRENNE ON CLAY-BASED FLINT SOIL, WHICH IS REPUTED TO BE ONE OF THE BEST SOIL OF LOIRE VALLEY AS IT HAS AN EXCELLENTE BALANCE BETWEEN DRAINAGE AND WATER RETENTION, SAVING VINES FROM BOTH WATER LOGGING AND DROUGH. THE AVERAGE AGE OF THE VINES IS 25 YEARS.



VINIFICATION

THIS SPARKLING WINE IS MADE WITH TRADITIONAL METHOD, 90% OF BASE WINE FOR THIS CUVÉE WERE MADE IN FRENCH OAK BARRELS IN 2021, AND 10% AGED EN AMPHORAS IN 2020. AFTER TIRAGE THIS WINE WAS AGED FOR 24 MONTHS BEFORE DISGORGING, CORKING AND PACKAGING. ZÉRO DOSAGE FOR THIS CUVÉE.



TASTING NOTES

THIS WINES HAS A BRIGHT WHITE GOLD COLOR. A REFINED NOSE REVEALS AROMAS OF WHITE FLOWERS AND APRICOT WITH TOASTED NOTES. IN THE MOUTH, AN ELEGANT TOUCH OF THE FRENCH BRIOCHE NOTES. THIS WINE FASCINATES WITH ITS SMOOTHNESS AND THE FINESSE OF ITS BUBBLES.



FOOD PAIRINGS

THIS SPARKLING WINE IS IDEAL TO PAIR APPETIZERS, OYSTERS, LANGOUSTINES ON BBQ, GORGONZOLA RISOTTO. IT'S A TREASURE FOR YOUR DIFFERENT DESSERTS: APPLE CRUMBLE, BANANA SPLIT, BRIOCHE PERDU OR TARTE TATIN.

SERVICE TEMPERATURE: 8° - 10°

