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. THE BASE WINE FROM THE 2024 VINTAGE IS FERMENTED AND AGED IN OAK BARRELS. AFTER BOTTLING, IT IS AGED ON THE LEES FOR 24 MONTHS BEFORE DISGORGEMENT. 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°