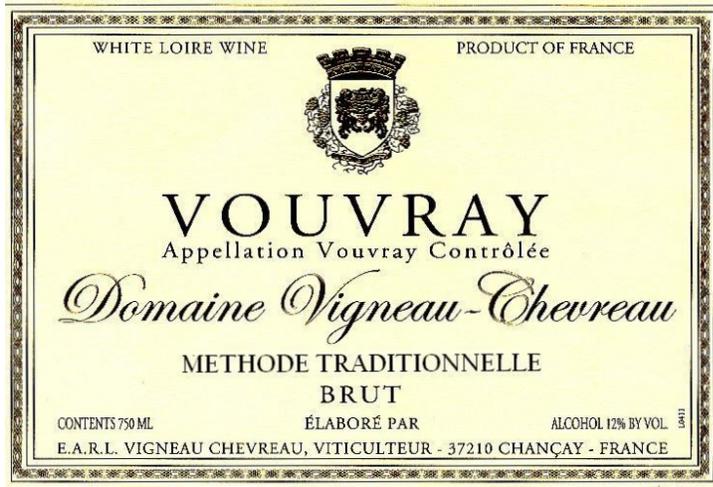


DOMAINE VIGNEAU-CHEVREAU

VOUVRAY MÉTHODE TRADITIONNELLE BRUT



Domaine Vigneau-Chevreau has been a family-run estate since 1875. The 33-hectare Domaine consists of classic, regional soils made up of tuffeau, clay, and silex. The latter of these soils bears an abundance of flinty stones on the surface and is most favorable to the cultivation of Chenin Blanc, giving the wine its aromatic diversity of ripe quince, baked apples and acacia honey. The Domaine is certified organic by Ecocert, and the vineyards are in fact tended biodynamically, which involves even stricter standards than organic wine-growing. Although this method involves much more work and consid-

erably lower yields, the benefits to the long term condition of the vineyards, and therefore the quality of the wines, are dramatic.

Region:	Loire
Appellation:	Vouvray
Owner:	Christophe and Stéphane Vigneau
Established:	1875
Farming Practices:	Sustainable
Soil:	Silty clay with limestone
Grape Varieties:	100% Chenin Blanc
Avg Age of Vines:	25 years
Yield/Hectare:	50 hl/ha
Residual Sugar:	8 g/l
Avg Production:	80,000 bottles

Vinification and Élevage: Made from the estate's younger vines, the pétillant brut bottling goes through all the steps of traditional Champagne production. The wine spends 2 years sur latte, in the cave, before disgorgement and the final dosage of about 8 g/l. The Selection is made from a combination of estate grapes and fruits purchased from neighboring vineyards.

Tasting Notes: This wine is characterized by its fine bubbles, its bright yellow color and aromas of apples, quince, citrus and white peach. On the palate it fresh and lively character, the brioche aroma fades, giving way to hazelnut and almond.

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