

Domaine des Cormiers Roux Vignoble Gaucher

Fine-Bubbles

Dry & Semi-Dry

Appellation : AOC Vouvray

Grape variety : 100% Chenin blanc



Terroir : Parcels located in the commune of Chançay, clay-limestone soils.

Vineyard work : The vines are between 20 and 30 years old, and are pruned using the "gobelet palissé" method. They are managed in accordance with the "lutte raisonnée" system, certified by the HVE level 3 label.

The soil is systematically grassed and organic matter is added in winter to nourish the soil. Health monitoring is meticulous, and we only intervene when really necessary. To protect our vineyards from the grape berry moth, we use the collective biotechnical control method (sexual confusion). In this way, we use neither insecticides nor anti-rot products.

Vinification : Low-pressure pneumatic pressing to preserve the quality of the aromas. Temperature control during alcoholic fermentation. Aged on fine lees. 36 months ageing on laths in our troglodytic cellars.

Tasting : Its light yellow robe with green reflections is enlivened by a fine and delicate effervescence. The nose is fragrant, punctuated by notes of white fruits and flowers. The palate is round, pleasant, and fresh. This traditional method will appeal to all palates.

Food and wine pairing : The ideal Vouvray to complement your dinner appetizers. It will be perfect with cheeses as well as dessert, such as a fruit salad, a pear tart, or an apricot tart, for example.

