

Alexandre M Vouvray Brut Methode Traditionnelle

Alexandre M

France - Loire Valley - Vouvray

This Vouvray Brut offers enticing aromas of lemon blossoms intertwined with nuances of toasted brioche. Complex and very expressive in the mouth. Fresh, light and balanced with a smooth texture and fine bubbles that just tease the tongue. A good length and chalky finish. A delicate character reflecting the Vouvray / Loire terroir.

No residual sugar.

Specifications

Appellation	Vouvray
Wine Type	Sparkling
Varietals	100% Chenin Blanc
Age of Vines	Average 20 years
Agricultural Practices	Sustainable
Soil type	Limestone, Clay and Silicate
Vinification	Yield: 60 HL / Ha (642 gal / acre) Harvest: both by hand and by machine. Pressing: soft in 3 hours. > Racking: 24 hours after pressing. Vinification: First fermentation in stainless steel vat with temperature control (17°C max) with selected yeasts (low adding). Aging on the fine lees for 3 months. Then secondary fermentation and aging « sur lattes » for 3 years. > Remuage (riddling) before disgorging 1 month minimum before shipping.
Production	1,000 (9-liter cases)
Pairings	Aperitif, seafood, oysters, light hard cheeses and just for fun



Codes, Weights and Measures

UPC	7 84585 02936 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02936 2
Case Weight	42
Cases/Pallet	50

Layers/Pallet	7
ABV	12.50%
SRP	\$ 33.99 USD 750mL Bottle