

Vignoble Alain Robert Vouvray "Ammonite" dry white 2023

Product price:

€90.00





Product features:

Area: LOIRE

Winemaker: Catherine MEDARD-ROBERT & Cyril ROBERT

Vintage: 2023

Appellation: Vouvray

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chenin

Product short description:

Finally, a Vouvray at Vignerons d'Exception! All roundness with a hint of liveliness and fruity notes, it will delight fans of Loire Chenins. It is the cuvée of prestige from the domaine, at an unbeatable price.

Product description:

**PRESENTATION OF Vignoble Alain Robert
+ ALL HIS OTHER CUVÉES IN STOCK**

Vignoble Alain Robert Vouvray "Ammonite" dry white 2023:

Technical sheet written by the domaine:

Appellation: AOC Vouvray

Grape variety: 100% Chenin Blanc

Terroir: Clay and flint, on the finest plots of the domaine in the southeast of Chançay.

Viticulture: The 50-year-old vines are pruned in goblet style. They are managed with sustainable practices.

Cover crops are planted, with an organic matter input at the end of autumn. Health monitoring is meticulous, and intervention

with phytosanitary products occurs only in case of real risk. We use a collective biotechnical control method

(sexual confusion) to protect the vineyard against the *grape worm*. No insecticides are used.

Harvesting is done exclusively by hand with sorting on tables (an average of 2 passes).

Vinification: Pneumatic pressing. Cold settling without enzymes, in tank. Slow alcoholic fermentation with indigenous yeasts, in 228 and 400-liter oak barrels.

Aging for 12 months on fine lees in barrels (20% new wood), before bottling at the beginning of winter.

Tasting notes: A brilliant robe with golden reflections. On the nose, the polished oak offers delicate aromas of vanilla as well as licorice notes. We also find aromas of white-fleshed fruits: pear, quince, fresh apple.

On the palate, the attack is generous, round with a hint of liveliness and fruity notes.

Food pairings: A gastronomic wine that will pair deliciously with lobster, scallops, creamy poultry, or aged Comté.

Serving temperature: 10°C - Aeration of at least 30 minutes is necessary before serving.

Cellaring potential: 10 to 15 years