

Vignoble Alain Robert Vouvray "Ammonite" dry white 2024

Product price:

€84.00



Product features:

Area: LOIRE

Winemaker: Catherine MEDARD-ROBERT & Cyril ROBERT

Vintage: 2024

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! Full-bodied with a touch 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 WINES IN STOCK

Vignoble Alain Robert Vouvray "Ammonite" dry white 2024

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 shape. They are managed with sustainable practices.

Grass-covered, with an organic matter input at the end of autumn. Health monitoring is meticulous and intervention

is only carried out in case of real risk. We use a collective biotechnical control method (sexual confusion) to protect the vineyard against the *grape worm*. No use of insecticides. Harvesting is exclusively manual with sorting on tables (an average of 2 passes).

Winemaking: 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 beautifully with lobster, scallops, creamy poultry, or a matured Comté.

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

Cellaring potential: 10 to 15 years