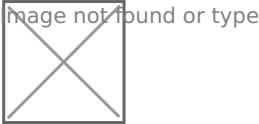


Alexandre M Vouvray Brut Methode Traditionnelle

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.



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: by hand
	and by the machine
	Pressing: soft in 3 hours
	/> Racking: 24 hours after pressing
	Vinification:
	fermentation in stainless steel vat with temperature control (17°C max) with selected yeasts (low adding). Aging on the fine lees for 3 months
Production	Bottling on January no liqueur
	de tirage and active ferments
	Aging « sur lattes »
	for 3 years
Pairings	Remuage (riddling) before disgorging 1 month minimum before shipping
	1,000 (9-liter cases)
Aperitif, seafood, oysters, light hard sheeses, 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	\$ 26.99 USD
	750mL Bottle