

# 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

<b>Appellation</b>	Vouvray
<b>Wine Type</b>	Sparkling
<b>Varietals</b>	100% Chenin Blanc
<b>Age of Vines</b>	Average 20 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Limestone, Clay and Silicate
<b>Vinification</b>	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: fermentation in stainless steel vat with temperature control (17°C max) with selected yeasts (low adding). Aging on the fine lees for 3 months. Bottling on January. > No liqueur de tirage and active ferments. Aging « sur lattes » for 3 years. Remuage (riddling) before disgorging 1 month minimum before shipping.
<b>Production</b>	1,000 (9-liter cases)
<b>Pairings</b>	Aperitif, seafood, oysters, light hard sheeses, and just for fun



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02936 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02936 2

<b>Case Weight</b>	42
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	7
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 26.99 USD 750mL Bottle