



Champagnes & Châteaux

QUALITY SINCE 1989

VOUVRAY METHODE TRADITIONNELLE BRUT NV DOMAINE DE LA CHATAIGNERAIE

Since 1669, the Gautier family has elaborated a selection of highly expressive Chenin Blanc wines.

The 15 ha Domaine de la Châtaigneraie is situated in the heart of the Loire Valley in Rochecorbon and Parçay-Meslay on the right bank of the Loire River.

In 1981, Benoit Gautier became the newest member of the Gautier family and has been recognised as one of the most talented Vouvray winemakers of his generation, earning numerous national awards and assessed 90+ by The Wine Spectator on several occasions.

Grape: Chenin Blanc

Vineyard & Vinification Note:

Clay-limestone soil **Acidity:** 4.90 **Residual sugar:** 8g/l

Grass is planted between the vine rows to reduce yields and create a healthy natural ambiance. Gautier identifies and picks the Chenin Blanc vineyard parcels for his sparkling wines at the start of the harvest period, generally at 1.5 degrees lower in maturity than the fruit harvested 7-21 days later for the still wines.

Traditional Champagne Method

The bottles are stored in their 2kms long cellar in order to mature on the lees. To maintain a dry, fresh and finesse style, Gautier typically uses only 8 grams per litre of cane sugar for the dosage.

Tasting Note:

Straw yellow color with green and gold highlights. Fine, tiny bubbles with a beautiful mousse. A fruity nose with aromas of citrus highlighted by delicate scents of white peach and flowers. In the mouth the attack is fresh and supple. The fruit takes over with subtle flavours of citrus and white peach.

Food Pairing:

Perfect as an aperitif or with savoury tapas, charcuterie and sushi.



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