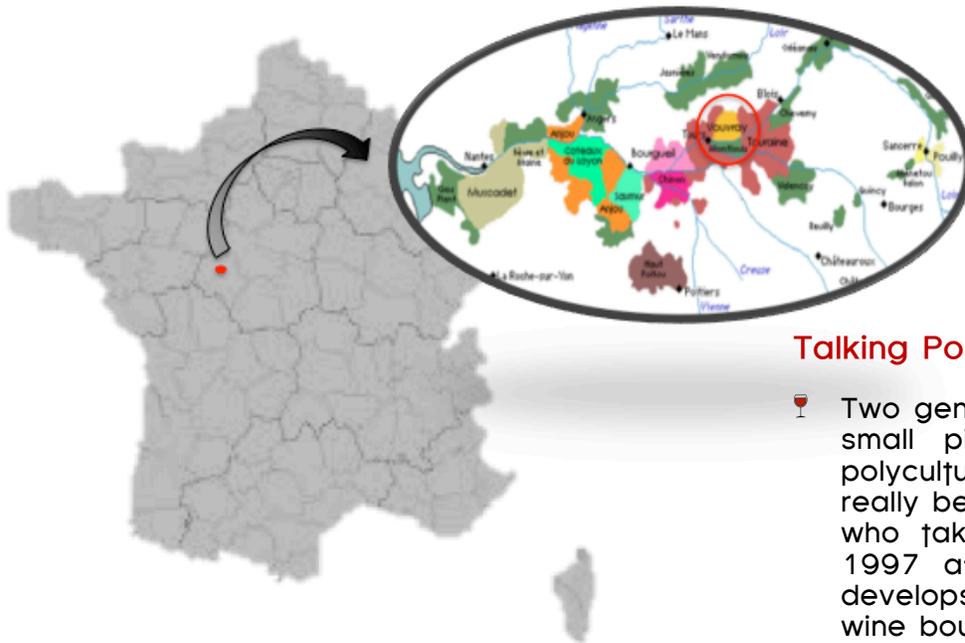




HISTORY	
Estate Creation Date	1950
Estate Manager	Christophe Bouffé
Since when	1997
WINE & VINEYARD	
Wine Name	Méthode Traditionnelle Brut Non Millésimé
Appellation	AOC Vouvray
Additional Name	
Grape Variety	100% Chenin
Wine Type	Sparkling
Color	White
Organic Certification	Yes for one parcel of 1 acre. They are considering asking for an organic conversion but are re-considering it now because of the bad weather
Vineyard surface	7 ha / 17 acres
Soil Type	Clay-limestone
Topography	Hillsides
VITICULTURE	
Plantation Density	6,600 feet / ha
Pruning System	Gobelet
Soil clearing	No
Cover Crops	Yes
Leaf Removal	No
Thinning	No
Sustainable viticulture	Yes, they try to intervene at the very least in the vineyards
HARVEST	
Grape picking	Mechanical
Sorting method	Sorting machine on the harvesting machine + Hand sorting at the winery. Depending on the vintage, they can use both methods for every parcel (the case in 2013, terrible vintage) but usually the hand sorting is for the high quality parcels.
VINIFICATION	
Explain choices made & benefit to wine	
Pre/fermentation / Maceration	No
Fermentation	No
Other techniques used	No
Post-fermentation /Maceration	No
AGEING	
Explain choices made & benefit to wine	
Vats	4 months on lees in stainless steel tanks
Wood chips, Staves	
Barrels	
% New Oak	
BOTTLING	
Explain choices made & benefit to wine	
Blend	Of different parcels but not different vintages since they don't have any stock.
Blending time period	
Filtration	Tangential Filtration
Cork type	Mytik
Number of bottles per year	40,000
TASTING NOTES	
Color - Nose - Mouth	The bright yellow color with some golden-white hints shows fine and persistent bubbles. The nose associates some citrus fruits to wither fruits aromas. On the palate, the attack is fresh and lively, then some



	fruity aromas are enhanced by a long and elegant ending.
<b>WINE &amp; FOOD PAIRING</b>	
Recommended	Perfect for the aperitif with cheese gougères
<b>CELLARING TIME</b>	
Recommended	Max 2 years
<b>AWARDS</b>	
Awards and notifications	Silver Liger 2017 at the Loire Wines Professional Symposium



### Talking Points:

- 🍷 Two generations ago, the estate was only a small piece of land in addition to the polyculture and farming activities. It has really been developed by Christophe Bouffet, who takes over the 7 ha-family estate in 1997 after his father's death. He quickly develops his business towards individuals, wine boutiques and importers.
- 🍷 Since 2011, Christophe and his wife are truly committed to sustainable practices on their 12 ha vineyards. They grow, vinify and craft wines that represent themselves, lively and pleasant.
- 🍷 This Vouvray is produced according to the 'methode traditionnelle' from Champagne. The liquor used to launch the second fermentation in bottle, is a personal recipe of Christophe made of a blend of his still wines. During the ageing, the owners perform a manual ridding of all the bottles: 20min in the morning and at night of 3800-4200 bottles every 6 weeks.

