

Vincent Raimbault N.V. Vouvray Brut

WineWise Code	FRA-VBRNV
Country	France
Region	Loire
Color	Sparkling
Alcohol by Volume	12.5
Acidity	4.2
Residual Sugar	9.7
Dosage	7.2 g/L
Annual cases produced	3000
Varieties	100% Chenin Blanc
Destemming	Complete
Fermentation vessel/duration	Stainless Steel / 6 weeks
Aging method/duration	Stainless Steel / 6 months
Bottling Date	May 13, 2020
Disgorgement Date	January 24, 2023
Filtered?	Yes
Fining agents	Bentonite
Yeast	Native
Lees Contact or Stirring	No
Malolactic	No
Added Sulfur	Yes, 122 mg/L
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	Southwest
Vine age (years)	25
Vine Yields hl/ha	65
Farming practices	Conventional
Grape Picking	Machine

Notes on the producer:

In France, Vouvray is known primarily for fruity yet mineral sparkling wines. This offers a fascinating perspective on sparkling Chenin grown in the Loire's different tufa soils.



WineWise Notes on the Producer:

No explorer in search of El Dorado ever experienced the thrill we did on discovering this property. Jaded over the years by a succession of uninteresting Vouvrais, we called "Eureka" on tasting this beautiful line-up. Vincent Raimbault is a disarmingly quiet and modest man, but his wines bespeak exceptional seriousness. Their hallmark is beauty and purity of fruit, and faith in tradition. The enthusiasm with which they have been embraced by our customers shows that our excitement was well placed.

