



## Vouvray Brut Sans Sulfites Ajoutés Insolent BIO

AOP Vouvray, Vallée de la Loire et Centre, France



INSOLENT - eager for independence, it seduces with its subtle notes, but with the impertinence of its nervous and persistent bubble. When seduction and provocation become a way of life...

### PRESENTATION

L'INSOLENT brut - with no added sulphites - is made from grapes coming from plots located in the communes of Reugny/ Chancay.

### LOCATION

INSOLENT is raised on a flint clay soil supported by a limestone subsoil. This terroir has been cultivated organically for 5 years.

### VINIFICATION

Gentle pressing and fermentation at 18°C allowing a good conservation of the aromas. Second fermentation in the bottle according to the Traditional Method after selection of the best juices.

### AGEING

Aged on slats in a tufa cellar in Vouvray for at least 18 months before disgorging, giving an incomparable finesse of bubbles.

### VARIETALS

Chenin Blanc 100%

### SERVING

To be enjoyed chilled (8-10°C).

### VISUAL APPEARANCE

The colour is limpid with golden reflections and fine persistent bubbles.

### AT NOSE

On the nose this wine seduces with aromas of pear and apple mixed with subtle notes of lime blossom and ripe lemon.

### ON THE PALATE

On the palate, the fine creamy bubbles combine perfectly with notes of toast and white flowers. The finish is mineral and the aromas linger for a long time on this sulphite-free wine from organic farming. It reveals its intensity quickly after opening.

### FOOD PAIRINGS

Enjoy from the aperitif to the dessert (pea and bacon tart, langoustine puff pastry, pike-perch with white butter, semi-fresh goat's cheese with chocolate crunch).

VOUVRAY  
**INSOLENT**  
BRUT  
*Sans sulfites ajoutés*





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### REVIEWS AND AWARDS



#### Bronze

"Dans une robe brillante et lumineuse couleur jaune pâle aux reflets or cuivré naît un joli cordon de bulles fines. Le nez riche et attrayant associe des odeurs de fleur d'oranger à des notes de mandarine et de poire. La bouche à l'attaque fraîche offre une matière charnue, de l'ampleur, de l'équilibre sur la sucrosité, ainsi que des arômes fruités qui persistent dans une finale généreuse et longue. Très beau Vouvray mousseux"

Concours des vins du Val de Loire Bronze

