

Our Essential Range

Vouvray

BRUT

AC Vouvray

Aged in our cellars



Character

Colour: Beautifully intense, gleaming yellow. **Bouquet:** Subtly fruity; scents of almonds, hazelnuts and apples. **Palate:** Fresh and elegant.

Terroir and winemaking



The Vouvray Appellation d'Origine Contrôlée lies at the heart of the Loire Valley vineyards, stretching across several villages on the right bank of the river. The climate is temperate with a maritime influence, and soils are of chalk, clay/limestone and siliceous clay.

This wine is vinified by the traditional method.

Grape variety

100 % Chenin Blanc (Pineau de Loire).

Food pairing

Perfect as an aperitif, or try pairing with fish, seafood or shellfish.



At its best within 3 years

Serve at 8°c

Awards

Jaillance wines **are frequent medal-winners** in a range of professional competitions.

Logistical Data

EAN code bottle EAN code case Volume ABV 3 41614 73 2001 2 3 41614 97 3201 1 750 ml 12% Packaging
pallet 80x120
7 layers x 10 cases
420 bottles



