



JEAN DE VALMER

AOC VOUVRAY MOUSSEUX - BRUT

HISTORY

Jean de Saint Venant represents today the fifth generation of this long line of passionate owners. He takes particular care in the elaboration of his wines according to the traditional method, a know-how that allows him to offer very aromatic wines, with a freshness and minerality without equal.

TERROIR

CLIMATE

Semi-oceanic climate.

GEOLOGY

Sandy soils on the terraces, above, tufa soils covered with sand.

VARIETAL(S)

Chenin Blanc.

WINEMAKING

Traditional method. First alcoholic fermentation in thermoregulated stainless steel tanks then second fermentation in the bottle with the addition of a tirage liqueur for foaming. Aging on slats for at least 9 months.



TASTING NOTES

Beautiful crystalline colour with deep yellow reflections. Aromas of hazelnut and brioche. Fine, refined and discreet wine.

FOOD PAIRING

Excellent as an aperitif, it can also complete your meals by enhancing your desserts.

SERVING TEMPERATURE

Between 6 and 8°C, in a flute.

AGING

2 to 3 years.

Our group



Our certifications

