



DOMAINE DU VIEUX PRESOIR
VAUDELNAY - VAL DE LOIRE



SAUMUR BRUT 2013 TRADITIONAL METHOD

The Vineyard :

The vines are between 18 and 30 years old and are planted on a Jurassic terroir.
Grass cover in between the rows.

Grape varieties : CHENIN 70 % - CHARDONNAY 30 %

Vinification :

The grapes were harvested at good ripeness in order to get the right balance between sugar and acidity.

After racking, the Chenin and the Chardonnay are made separately to keep their characteristics during fermentation.

Alcoholic fermentation is done at low température (16°C to 17°C) and at slow speed in order to preserve the aromas.

The Chenin and the Chardonnay wines are then blended in proportions to keep the vivacity of the chenin and the full taste of the chardonnay.

We use the «ancestrale» method to make our sparkling wines.

The base wine is harvested between 12.5% alc and 13.00% alc.

Then it is made in a semi-dry style to keep about 20 grammes of residual sugar, which we will need to start the second alcoholic fermentation in bottles.

Tasting notes :

The Chardonnay imparts depth and complexity for the overall balance while the Chenin Blanc lends citrus and hints of honey for a creamy texture.

The wine is left to age for 18 months minimum on fine lies in the cool shade of our cellars. The bubbles are very fine.

The wine develops a beautiful complexity of aromas and lovely volume : open nose of fleshed fruits (pear, peach) and notes of toasted brioche.

Serve at cool temperature at any time, for aperitif, with a meal or by itself.

Dosage : 10g/L

Degree : 13 % Vol

Surpression 20°C : 4.45 bars