



MAISON FONDÉE EN 1851

BOUVET-LADUBAY



Bouvet Brut export VM - SA

Grapes :

Chenin

Vineyards :

Exclusively selected from Anjou and Touraine's AOC vineyards

Wine making :

Grape pressing is monitored at the vineyard.

The grape-juice is delivered directly to our cellars.

First fermentation is conducted in thermo regulated stainless steel vats.

Maturation :

The wines are racked, chilled to stabilize and filtered before bottling

Second fermentation :

The wines are blended and the cuvee is bottled for the second fermentation in our limestone cellars following the traditional method.

The bottles are riddled to settle the lees in the bottleneck. The lees are then removed in the characteristic process of freezing and disgorging.

The wine is dosed as brut.

Packaging :

75cl champagne bottle.

Spanish or Portuguese natural cork.

Classic wire hood protection.

Aluminium foil crown with unwrapping aid.

Case of 6 bottles individually protected.

Luxury gift packaging for 2, 3 or 4 bottles.

Tasting notes :

Bright yellow colour with green highlights.

Dominant fruity bouquet. Fine and persistent bubbles.

White flower aromas, honeysuckle, acacia. Fine floral scented taste, brut with a certain subtlety. Very elegant.