

NV VOUVRAY

MÉTHODE TRADITIONNELLE

PRODUCT OF FRANCE, MADE FOR KILIKANOON.



Our NV Sparkling Vouvray is made from Chenin Blanc grown along the Loire River in France's Touraine district. Made in the traditional Champagne method, it's bright and dry with fine bubbles, fresh citrus and a lovely chalky freshness. Lively, refreshing and with plenty of character.

PLACE

Loire Valley, Central France

THE STORY

Sparkling Vouvray has been made in the Loire Valley for generations, with Chenin Blanc giving the style its distinctive freshness and character. Our Vouvray is made in partnership with one of the region's respected producers, allowing us to bring this classic French style to the Kilikanoon range.

WINEMAKING

Made from Chenin Blanc grown on 80-year-old vines, this Vouvray has the freshness and character that comes with old vines. It's made in the traditional method, with a second fermentation in bottle creating fine, persistent bubbles and added texture.

COLOUR

Pale straw with fresh green tints and a fine, persistent bead.

NOSE

Fresh lemon, green apple and pear lead the way, with a gentle hint of spice and subtle yeasty notes adding a delicate, toasty edge.

PALATE

Crisp green apple and lemon curd meet a gentle touch of spice on the palate. Eighteen months on yeast lees give the wine a creamy texture and subtle richness, lifted by bright acidity and a fine, lively mousse.

GRAPE VARIETY

Chenin Blanc

TECHNICAL

Alcohol: 12.5%
Acidity: 7.4 g/L

CELLARING

Delicious now but will drink well for at least five years.