

NV VOUVRAY

MÉTHODE TRADITIONNELLE



Our NV Sparkling Vouvray is made with Chenin Blanc grapes that grow along the banks of the Loire River in the Touraine district of France where this grape varietal finds its purest expression. Made in the Champagne method, this is a dry sparkling wine with its own distinct character.

PLACE

Loire Valley, Western France

VINTAGE CONDITIONS

The elegance and distinctive style of sparkling Vouvray has captivated wine connoisseurs for decades. An opportunity to partner one of the leading winemaking houses in Vouvray has provided Kilikanoon with the unique ability to produce its very own.

WINEMAKING

80 year-old vines give special character to this wine, made in the traditional method. Vouvray is one of France's oldest wine-producing regions with a history dating back to Roman times.

COLOUR

Pale straw in colour with youthful green tints and a fine persistent bead

NOSE

Aromas of lemons, green apples, cinnamon spices and a hint of pear combine elegantly on the nose. Subtle yeasty notes round out its appeal and provide a toasty complexity.

PALATE

The fresh flavours of green apples, lemon curd and cinnamon spices carry over from the nose. Its creamy mouthfeel and zesty acidity a testimony to eighteen months spent on yeast lees. Its fine mousse and persistent bead both hallmarks of a serious sparkling Vouvray.

GRAPE VARIETY

Chenin Blanc

TECHNICAL

Alcohol: 12.5%
Acidity: 7.4 g/L

CELLARING

Now until 2030