

# VOUVRAY: MOUSSEUX Brut

## Style

Sparkling, Dry, White

## Region

Loire

## Producer

Jean-Claude & Didier Aubert

## Appellation:

Vouvray on the northern bank of the Loire, just east of Tours.

## Cépage

100% Chenin Blanc

## Tasting Note:

Citric aromas and yeasty undertones precede a palate of fresh orchard fruit with a lively mousse and a clean, dry finish.

## Serve

As an apertif

## Cellarage

Can happily age for up to 3 years although will be ready to drink from release.

## Vinification

The sparkling wines of Vouvray are produced by the Méthode Traditionnelle (formerly known as Champenoise). The fruit is pressed and fermented to produce a still wine. A mixture of yeasts and sugar, known as liqueur de triage, is added to the still wine in the bottle (which is then sealed with a crown cap) to induce a secondary fermentation and the wine is then left lying horizontally 'sur lattes' for one year. The by-product of this process is carbon dioxide which gives the wine its mousse or 'sparkle'. Traditional 'pupitres' are used to tilt and turn the bottles (a process known as remuage) to collect deposits of yeast on the bottle closure. The neck of the bottle is then frozen in brine solution and these deposits are removed (known as dégorgement) before the bottles are topped up and sealed with a proper flared cork.

## History

Vouvray has been an important wine producing town since the 4th century AD. When St Martin became abbot of Marmoutier, the monks played a significant part in developing viticulture by clearing land and by planting new grape varieties. Local hero, the author Rabelais, described the wine of Vouvray as being 'like taffeta' in the 15th century.

The area is particularly favoured by a soil of volcanic limestone known as tuffa that not only provides the vines with excellent drainage but can be excavated to create ideal subterranean cellars for aging the wine. The Aubert family started here in 1823. They produce equal proportions of still and sparkling Vouvray wines from 30 hectares of vines. Their cellars lie below 12 metres of rock.

