

VIGNOBLE ROBERT

VOUVRAY Ammonite

The Estate was founded in 1973 by Christiane and Alain Robert. They started with only 2 hectares. They carefully developed the vineyard since 1978 to reach 37 hectares today. In 2000 Cyril joined his parents to assist his father with choices about farming and winemaking. In 2013, Catherine finally decided to come back to her roots. A year later, Christiane and Alain retired to let their children take care of the Domaine. The vines are sustainably farmed.



100% Chenin



48-52°F
9-11°C



15 years



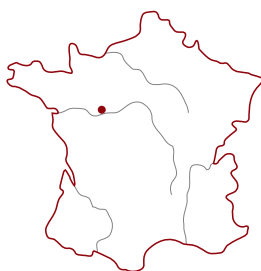
30-50 years
old



Sustainable



40 hl/ha
11000 bottles



VINEYARD : 6600 feet/ hectare. The bush-vines or trellising are pruned with 4 to 5 spurs.

LOCATION : The three plots are located in Chançay, on a slopes overlooking the Loire.

SOIL : This hillside is made of clay (with fossils concretion) and flint. The grass cover between each row is important to prevent the erosion.

EXPOSURE : South west facing

TERROIR

WINEMAKING

HARVEST : The grapes are exclusively hand-picked. A strict sorting is made at receivable to keep the best berries.

FERMENTATION : After the pressing, by gravity the fermentation is made with natural yeast in Burgundy barrel and Demi-Muid (double French oak barrel).

MATURATION : In the underground cellar where the natural conditions are ideal (temperature and humidity) 20% new oak barrel, 80% second-hand barrel & demi-muid for over 12 months. Then, the wine is finally aged for 6 months in stainless steel tanks before being bottles. Residual sugar is between 2 to 3 g/L.

TASTING NOTES



Bright gold



Fresh, citrusy, salty



Off-Dry, fresh, dry fruit, and mandarin. Elegant saltiness.

FOOD PAIRING

Snacked scallops

Veal escalope

Blue cheese