

VIGNOBLE ROBERT

VOUVRAY Carpe Diem

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



10 years



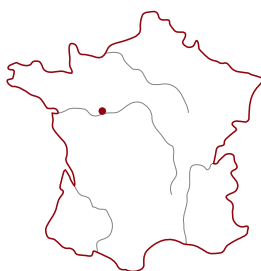
30-40 years
old



Sustainable



50 hl/ha



TERROIR

VINEYARD : Globlet pruning and trellising. 4 to 5 spurs with 2 eyes each.

LOCATION : The main plot is located in Chançay on slopes overlooking the Loire (with less exposure to frost and hail).

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 east facing

WINEMAKING

HARVEST : First sorting is done manually in the vineyard, then the grapes are harvested by machine and sorted a second time at the grapes receivable at winery. The temperature during harvest time is of prime concern.

FERMENTATION : Alcoholic fermentation conducted through a temperature-control process.

MATURATION : 6 month elevage in stainless steel vats before bottling, in the spring following the harvest. 17-20g/L of residual sugar.

TASTING NOTES



Pale gold



White fruits (pear, apple), white flower



Fresh, hint of white fruits, good acidity

FOOD PAIRING

Apéritif

Sushis

Pan-fried foie gras