

VIGNOBLE ROBERT

VOUVRAY Empreinte

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



8- 15 years



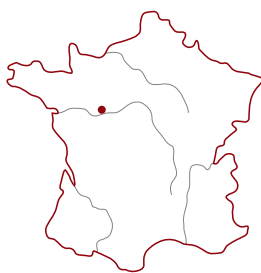
30-50 years
old



Sustainable



50 hl/ha
26000 bottles



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

LOCATION : The two main plots are in Noizay, the closest to the Loire river, and Chançay on slopes overlooking the Loire (with less exposure to frost and hail).

SOIL : Sand, clay-limestone soil, and on the hillside sandy clay soil which allow finesse in the wine. The grass cover between each row is important to prevent the erosion.

TERROIR

WINEMAKING

HARVEST : The grapes are exclusively hand-picked and collected in 17kg cases. the pickers are doing a first sorting in the vineyard. Then the rest is mechanically harvested. Another sorting is done when arriving at the winery. The temperature during harvest time is of prime concern.

VINIFICATION : The bunches are gently pressed in a pneumatic press below 1,6 bar.

FERMENTATION : Then by gravity the fermentation takes place in thermoregulated stainless-steel tanks with natural yeasts.

MATURATION : In vats for 6 months, bottling during the spring. 2 to 3 grammes of residual sugar, depending on the vintage.

TASTING NOTES



Pale gold



Fresh, citrusy



Dry, crisp, fresh, hint of dry fruit,
lime & mandarin

FOOD PAIRING

Scallops carpaccio

Grilled turbot

Creamy cheese