

## VIGNOBLE ROBERT

VOUVRAY  
Extra Brut - NV

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 Blanc

46-50°F  
8-10°C

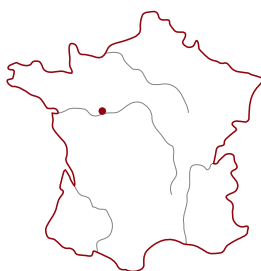
5 years

20 years  
old

Sustainable



60 hl/ha



## TERROIR

**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

**EXPOSURE** : South west 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.

**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 tank.

**MATURATION** : On fine lies in stainless tank for about 6 months, after the bottling. Then the wine is aged «sur latte» for 30 to 36 months. This takes place in the underground cellar where the natural conditions are ideal to develop fine bubbles.

## TASTING NOTES



Pale rim, light gold



Fresh, citrusy



Dry, crisp, fresh, grapefruit and citrus with hint of pineapple and stone fruit

## FOOD PAIRING

As an aperitif

Marinated salmon

French toast