

DOMAINE DU
Clos des Aumônes

The elegance of Vouvray

brut traditional method Vouvray

Appellation : AOC Vouvray

Vintage : base wine 2018

Grape variety : 100% Chenin

Soil : limestone-clay

Alcohol : 12°C

Tirage : March 2019

Disgorgement : January 2021

Maturing : 2 years on laths

Service : 6°C

Storing wine : 3 to 4 years

This sparkling wine is perfect to accompany a festive moment, sharing, as an aperitif with appetizers or with a dessert.



Light yellow color with golden highlights.

The nose is delicate with floral notes.

In the mouth, the bubbles are fine and harmonious.