

DOMAINE DU  
*Clos des Aumônes*

*The fineness of the bubbles* Vouvray  
semi-dry traditional méthode 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 an ideal companion  
for an aperitif or a gourmet dessert.



*Bright pale yellow color.  
The nose is fruity. The attack is fresh.  
In the palate, there is a nice balance  
between acidity and roundness.*