

Jérémy Villemaine L'élégant Blanc Brut Méthode Traditionnelle NV, Loire



Country :	France
Grape Variety :	Chenin Blanc 70% Chardonnay 30%
Closure :	Cork
Cellar Potential :	8 years
Residual Sugar :	g
Alcohol :	12%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	3770009114103

Grower

Winegrowers from father to son, we operate a 30-hectare vineyard that bears our name. Jérémy Villemaine took over the family business from his uncle, the vineyard is in the town of Thésée.

Vineyards

Sustainable cultivation. Clay-limestone and argill-siliceous slopes with parakeet flint on the surface. A south-west to south-east exposure and a microclimate created by the influx of the Cher. Yields are limited to 60 hl per hectare.

Winery Philosophy

Without claiming to produce organic wines, we make our Touraine wines according to a sustainable development and respect for the environment. The medals we win at oenology competitions and the reviews of our Touraine wines reflect the care we take at every stage of production.

Winemaker

Jeremy and Jean-Marc Villemaine.

Vinification

Pressing with a pneumatic press, alcoholic fermentation at 16°C. Once fermented, the wine undergoes the traditional method process. Secondary fermentation takes place in the bottle, with ageing on lees for a minimum of nine months. The wine is finally disgorged and topped up with a liqueur expedition.

Tasting Notes

Its fine and fruity nose offers a beautiful aromatic expressiveness. On the palate, you can feel the roundness of the Chardonnay and the freshness of the Chenin combined with fine bubbles that give it elegance and presence. As an aperitif it can also be enjoyed with fruity desserts, pies, or sweet and sour preparations. Its freshness helps to balance the flavours, offering a harmonious end to the meal.

Awards

N/A

Website

www.domaine-villemaine.com