

Vincent Raimbault N.V. Vouvray Brut

WineWise Code	FRA-VBRNV
Country	France
Region	Loire
Color	Sparkling
Alcohol by Volume	12.6
Acidity	5
Residual Sugar	9.8
Closure	mytik
Annual cases produced	3000
Varieties	100% Chenin Blanc
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	6 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	6 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Native
Lees Contact or Stirring	No
Malolactic	No
Added Sulfur	Yes, 122 mg/L
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	Southwest
Vine age (years)	25
Vine Yields hl/ha	65
Farming practices	Conventional
Grape Picking	Machine

Notes on the producer:

No explorer in search of El Dorado ever experienced the thrill we did on discovering this property . Jaded over the years by a succession of uninteresting Vouvrais, we called “Eureka” on tasting this beautiful line-up.



WineWise Notes:

Fruiter and slightly less dry than Fouet's Crémant, this offers a fascinating perspective on sparkling Chenin grown in the Loire's different tufa soils.

Vincent Raimbault is a disarmingly quiet and modest man, but his wines bespeak exceptional seriousness. Their hallmark is beauty and purity of fruit, and faith in tradition. The enthusiasm with which they have been embraced by our customers shows that our excitement was well placed. Dare we mention that Schildknecht likes them, too?

