



## Vouvray La Rocherie Methode Traditionnelle Brut

Grape variety: chenin

Wine: traditional method

Terroir: flint clay

Age of the vine: 30 years on average

Vine work: vines grown without pesticides and weed killers

Vinification: wine vinified and aged at 80% in stainless steel tanks and 20% in 225L barrels, indigenous yeasts, aging on lees at least 18 months

TUOTTAJA

Sebastien Brunet

MAA / ALUE

Ranska - Loire

PULLOKOKO

0,75

HINTA

\*

\* hintatiedot näkyvillä vain kirjautuneille

**Tilaukset / orders :**

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