



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

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