

BOUVET TRESOR MÉTHODE TRADITIONNELLE SAUMUR BRUT VINTAGE 2022

Product image or type unknown **\$39.99**

Product Code:	40102	Closure:	Cork
Country:	France	Unit:	Each
Region:	Loire Valley	Volume:	750ml
Sub Region:	Anjou-Saumur	Alcohol:	12.5%
Style:	Sparkling	Grape:	Chenin Blanc, Chardonnay
Variety:	Méthode Traditionnelle		



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TASTING NOTES

Legend says that the founder of Bouvet Ladubay, Etienne Bouvet, found the famed treasure of the Abbey of St Florent from the 11th century. Bouvet Ladubay presents this trésor or treasure, the first cuvée of the house aged in oak barrels. The region of Saumur is known for its “tuffeau” stone, a local chalky limestone used to build the numerous castles that dot the Loire Valley. This limestone soil is ideal for the cultivation of Chenin Blanc and coupled with the mild climate creates the natural acidity needed to produce a balanced sparkling white wine. Grapes are selected from Saumur’s renowned AOP vineyards. In addition to aging for 9 months in French oak barrels, the wine spends a minimum of 24 months on the lees. Bouvet Ladubay’s cellars are housed in ancient tuffeau stone quarries, creating the perfect environment for aging wine.

Gold in colour with hints of citrus yellow, this opulent sparkling wine offers notes of brioche and citrus. It has a creamy texture and well-balanced tannins.

VINO FINO

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