



Domaine Bourillon Dorléans CUVÉE GASTON DORLÉANS BRUT NATURE

Founded in 1921, 'The Bourillon Dorléans' estate, covers today more than 25 hectares of vines, located on the best hillsides of the Vouvray appellation, in the heart of the Loire Valley. For 3 generations, the Bourillon Dorléans have maintained a traditional and high standard of winemaking in order to ensure the continuation of good quality and strong personality of their Vouvray wines. They practice a sustainable farming and use only Bio Control and natural pest management.

COUNTRY

France

VARIETAL

Chenin blanc

SOIL TYPE

Clay and Limestone

VINEYARD

Small plot of 1 hectare

HARVEST

Manual harvested & sorted

VINIFICATION

Base wine vinified in oak barrels, then aged 36 months on lees in their troglodyte cellar. Zero dosage

TASTING NOTES

Beautiful golden yellow. Intense and shiny. Fine and discreet bubble. The nose reveals aromas of the base wine and oak barrels, and notes of stewed white fruit. You will find aromas of pastry, butter and vanilla, held up by soft spices notes. Charming and complex. Discreet and elegant bubble, result of the long ageing on lees. Tastes of ripe and stewed white fruit, fresh and elegant finale, on soft spices notes.

CERTIFICATIONS



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