

DOMAINE D'ORFEUILLES VOUVRAY

VOUVRAY BRUT *Feuilles d' OR* 2014

- ~ **N° of lot** : L.FO14AB
- ~ **Vintage year** : 2014
- ~ **Appellation** : *VOUVRAY BRUT*
- ~ **Bottle format**: 75 cl, Champenoise Authentique smoked
- ~ **Cork** : Natural mushroom cork
- ~ **Grape variety** : Chenin
- ~ **Soil** : clay-limestone & siliceous-clay
- ~ **Yield** : 45 hl / ha
- ~ **Dosage** : 0 g/l, no dosage, no liquor added
- ~ **Type of vinification** :



Feuilles d' OR SPARKLING VOUVRAY is made according to the traditional method. It comes from a very strict selection of basic wines with a still wine level potential. After the first alcohol fermentation in heat-controlled stainless-steel tank, undergo fermentation in the bottle with natural unfermented residual sugar, followed by a minimum of nine years of rest. After turning the bottles, they are disgorged without liquor addition for the final phase in production.

- ~ **Keeping** : 1 to 2 years in cellar after disgorgement.
- ~ **Organoleptic datas** :

Bright light yellow with slightly golden reflections, this wine is accompanied by fine persistent bubbles. The brioche nose is expressive with an aroma of marshmallow and spicy notes. In the mouth, it reveals freshness with matured wine aromas.

- ~ **Temperature drink** : 7 -8°C
- ~ **Analytic datas** :

Mass per unit volume (20 °C)	993	pH	3.38
Alcohol content (% by volume at 20°C)	13.23	Total acidity (g/l H₂SO₄)	3.59
Reducing sugar (g/l)	0.9	Free SO₂ (mg/l)	5
Potential alcohol content	0.05	Total SO₂ (mg/l)	35
Total alcohol (20 °C)	13.28	Volatile acidity (g/l H₂SO₄)	0,37
Carbon dioxide PRESSURE	6 BARS	Protein	0
Cold test	Ok	Malolactic fermentation	100%

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