

GRAFT
WINE COMPANY

SAUMUR BRUT FINES BULLES / DOMAINE DU VIEUX PRESOIR / NV / LOIRE / FRANCE

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PRODUCER

Located in Vaudelnay, a small winemaker village in the Val-de-Loire, the Domaine du Vieux Pressoir is a winery of 26 ha. The Domaine's range of Wines includes Saumur Red and White, our Saumur Puy Notre Dame reds and our Fines Bulles Saumur brut sparkling. Frédéric Etienne is the winemaker and manager of the wine estate. Luce Delhumeau is the sales manager. HVE (Haute Valeur Environnementale) certification, which is a new system of certification for agricultural operations to promote their engagement in environmentally respectful practices, (est. 2011).



VITICULTURE + VINIFICATION

Vines aged from 18 to 30 years old, growing on a Jurassique terroir. Grass cover between the rows. The grapes were harvested at good ripeness in order to get the right balance between sugar and acidity. After racking, the Chenin and the Chardonnay are made separately to keep their characteristics during fermentation. Alcoholic fermentation is done at low temperature (16°C to 17°C) and at slow speed in order to preserve the aromas. The Chenin and the Chardonnay wines are then blended in proportions to keep the vivacity of the chenin and the full taste of the Chardonnay. We use the ancestrale method to make our sparkling wines. The base wine is harvested between 12.5% alc and 13.00% alc. Then it is made in a semi-dry style to keep about 20 grams of residual sugar, which we will need to start the secondary alcoholic fermentation in bottles. No.

TASTING NOTE

Elegant and subtle wine, the fine bubbles are produced during the secondary fermentation according to the ancestral method. The wine is aged for 14 months minimum in the cool shade of our cellar, during this time it will develop a very particular flavour. The Chardonnay imparts depth and complexity for the overall balance while the Chenin Blanc lends citrus and hints of honey for a creamy texture. The wine develops a beautiful complexity of aromas and lovely volume: generous nose of fleshy pear and peach and notes of toasted brioche.

FACTS + STATS

WINEMAKER	FRÉDÉRIC ÉTIENNE
VARIETIES	70% CHENIN BLANC, 30% CHARDONNAY
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	7 G/L
TOTAL ACIDITY	3.42 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	56 MG/L
CASE SIZE	6

