

Dom Alain Robert Vouvray Sec 'Ammonite'

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

CEPAGE: 100% Chenin Blanc

WINEMAKING: Grapes are exclusively hand-picked. A strict sorting is made at receivable to keep the best berries. Fermentation: After the pressing, by gravity the fermentation is made with natural yeast in Burgundy barrel and demi-muid. Maturation: In the underground cellar where the natural conditions are ideal (temperature and humidity) 20% new oak barrel, 80% second-hand barrel & demi-muid for over 12 months. Then the wine is finally aged for 6 months in stainless steel tanks before being bottles.

ALCOHOL BY VOLUME: 12.5%

AGING: 20% new oak barrel, 80% second-hand barrel & demi-muid.

ANNUAL PRODUCTION: 11000 bottles



THE STORY

Vignoble Alain Robert is located in Chançay, in the Vouvray AOC area. The vineyard is mainly located in Chançay and Noizay and mostly planted with Chenin Blanc, seated on soil made of clay, limestone and some hints of flint.

The estate was founded in 1973 by Christiane and Alain Robert. They started with only 5 acres. They carefully developed the vineyard since 1978 to reach 91 acres today.

In 2000, Cyril joined his parents to assist his father with choices about farming and winemaking. In 2023, Catherine finally decided to come back to her roots. A year later, Christiane and Alain retired to let their children take care of the estate.

The wines are sustainably farmed.

THE ADJECTIVES

OVERALL: 100% Chenin on clay and flint

AROMAS / FLAVORS: white-freshed fruits, liquorice notes

MOUTHFEEL: Fresh, salty and elegant

THE SELLING POINTS

100% chenin from old vines. Wonderful presentation of Chenin

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Snacked scallops, veal escalope, blue cheese

