



BOUVET LADUBAY Signature Brut

France / Loire Valley

Bouvet Ladubay is one of France's greatest producers of méthode traditionnelle sparkling wine from the Loire Valley. The numerous castles that dot the Loire Valley are built using "tuffeau", a local chalky limestone that creates soil ideal for Chenin Blanc grapes. The Bouvet cellars are housed in ancient tuffeau quarries, creating the perfect environment for aging wine. Bouvet sources its fruit from more than 100 plots in the Loire Valley, obtaining the best quality each harvest through its long-standing relationships with winegrowers. The first fermentation of the wine takes place in stainless steel then the cuvée is bottled, allowing the second fermentation to take place in the bottle. The wine is then aged on the lees for 9 to 24 months.

TASTING NOTE

Pale straw in color with fine, pinpoint bubbles, this elegant sparkling wine offers notes of brioche, pear, and honeysuckle.

TECHNICAL DATA

GRAPES: Chenin Blanc, Chardonnay

PH: 3.05

ACIDITY: 5 g/l

ABV: 12.5%

DOSAGE: 12 g/l

AGING: Aged on the lees for a minimum of 9 months

UNIQUE SELLING POINTS

- Loire Valley sparkling wine made from Chenin Blanc, the Loire Valley signature grape
- Made in the méthode traditionnelle
- Aged for a minimum of 9 months



For Bouvet Ladubay, the creation of sparkling wine is an art form that is complemented by the art exhibits hosted at the winery.