

LOIRE

VOUVRAY: DOMAINE PARIS BRUT SPARKLING WHITE

Domaine Paris

TASTING NOTES

Very elegant nose, with quince and butter notes. Smooth palate, well-structured and thin bubbles.

WITH FOOD

Aperitif

VINTAGE N/V

REGION Loire

APPELLATION Vouvray

GRAPES 100% Chenin Blanc

KEEPING Drink within 3 to 6 years of bottling.

VINIFICATION Fermentation in stainless steel vats at 17°C. 35% on lees during 2 months and malolactic fermentation. 75% in classical ageing. Aged for 20 months in natural caves.

VITICULTURE Made by a Independent Vineyard (Vigneron Independant)

BOTTLE 75cl

VOLUME 13.0%



DOMAINE PARIS PÈRE ET FILS

The Paris family has been deeply rooted in winemaking since the early 20th century, with Marcel Paris establishing the domaine in Chançay in 1925. Despite its modest beginnings, Marcel was a pioneer in direct wine sales and sparkling Vouvray and over the years, the domaine expanded, reaching 8.2 hectares by 1952. Today on the fourth generation with Guillaume, Domaine Paris Père et Fils spans 12 hectares, blending tradition with innovation.