

# DOMAINE de la RENAUDIE

FRANCE - Val de Loire



## Fines Bulles de Touraine - 2016 - AOP Touraine

**Grape Varieties :** 30% Chardonnay - 70% Chenin

**Description of the wine :** This fruity wine is supple and round with extremely fine bubbles. The characteristic fresh and creamy taste of this 2012 vintage makes it a pleasant thirst quenching wine.

**Consumption :** It should be served chilled at 8°C to 10°C either as an aperitif, or more particularly throughout the meal or brunch, owing to the fine delicacy of its bubbles.

**Vinification Methods:** Two varieties of grapes are harvested at optimal maturity to obtain fresh and fruity wines. We may easily expect to wait up to three weeks between full ripeness of the Chardonnay and that of the Chenin grape. The wines of both varieties are vinified separately. After pressing, we let the juice settle at least 24 hours. Afterwards only the clear juice is fermented in thermo-regulated stainless-steel vats. We stabilize the fermentation temperature between 15 and 18°C.

When the wines are ready, we proceed to create blends, then to bottle them to complete their maturation. The bottles are stored on wooden slats for two and a half years in a thermo-regulated cellar to obtain extra-fine bubbles.

When disgorging, we decide upon the quantity of liqueur desired for shipment, which may vary according to the number of months the bottles have been resting on the racks.

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