

Dom Alain Robert Troglodyte Vouvray Brut

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

CEPAGE: 100% Chenin Blanc

WINEMAKING: First sorting is done manually in the vineyard, then the grapes are harvested by machine and sorted a second time at the grapes receivable at winery. The temperature during harvest time is of prime concern. Vinification: Bunches are gently pressed in a pneumatic press below 1.6 bar. Fermentation: Then by gravity the fermentation takes place in thermoregulated stainless-steel tank. Maturation: On fine lies in stainless tank for about 6 months after the bottling. The wine is then aged sur latte for 16 to 24 months. This takes place in the underground cellar where the natural conditions are ideal to develop fine bubbles. 6 to 8 g/L of residual sugar.

ALCOHOL BY VOLUME: 12.5%

AGING: On fine lies in stainless tank for about 6 months

ANNUAL PRODUCTION: 30000 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: At your side to celebrate unforgettable moments

AROMAS / FLAVORS: Citrusy with hint of stone fruit

MOUTHFEEL: Fresh and crisp

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: As an aperitif, sushis, apple crumble

