

Elegance

L'élégant Blanc

Domaine
Villemaine

Traditional method sparkling AOC Touraine

Chenin/Chardonnay

Organically grown, Certified HVE

Winemaking

Pressing with a pneumatic press, alcoholic fermentation at 16°C. Once fermented, the wine undergoes the traditional method process. Secondary fermentation takes place in the bottle, with ageing on lees for a minimum of nine months. The wine is finally disgorged and topped up with a liqueur expedition.

Tasting

Refined and fruity nose boasting very expressive aromas. The palate reveals the roundness of the Chardonnay and the freshness of the Chenin, combined with fine bubbles for a wine with an elegant presence.

