



FAMILLE  
**BOUGRIER**  
DEPUIS 1885



## FAMILLE BOUGRIER COLLECTION Vouvray “demi-sec” AOP 2021

Since 1885, six generations of BOUGRIER have mastered the art of wine making in Loire Valley, creating delicate and subtle wines while working in the utmost respect of land and people... We wish you a great pleasure tasting our wines.



### Soil

The grapes come from selected clay-limestone terroirs on the Vouvray plateau, overlooking the Loire River. Harvest at peak ripeness and gentle winemaking methods, associated with careful ageing in tufa chalk cellar, give this wine its freshness and delicacy.



### Vinification Process

Classic settling to keep and reveal the terroir, We produce a part of this cuvee with 12 hours skin maceration and another part from directly pressed grapes. Low temperature wine making (15-16°) for part of the cuvee and under wood in a fresh cellar to emphasize the aromas. Kept in vats on fine lees to develop the aromas through micro-oxygenation.



### Tasting notes

Our Vouvray is stunning with its elegance and freshness which is carried through the ripe fruity palate, manned with hints of honey and apricots.



### Food and wine pairing

Definitely, the best friend of Asian food but enjoyable at any occasion with fishes, charcuteries, BBQ pork spareribs or simply as an aperitif. To be served chilled (10-12°).

**Range:** FAMILLE BOUGRIER  
Collection

**Grape variety:** Chenin  
blanc

**Vintage:** 2021

**Alcoholic content:** 11,5°

**Residual sugar:** <25g/l