





Loire, Domaine Fabien Duveau, St Cyr en Bulles, Vin de France, Effervescent Brut

Vin de France, VSIG, France

The estate traces its origins back to the middle of the 18th century. Since then, eight generations have followed in Florent Duveau's footsteps.

Ecocert and Déméter certified, the domaine's team strives every day to sublimate the historic Cabernet Franc and Chenin grapes.

PRESENTATION

Being as close as possible to the terroir has been our ambition since 2008. Their common sense and observation motivate them every day to nurture ecosystems, biotopes and the quest for harmony.

TERROIR

Alteration of calcareous sands on tuffeau or green chalk rock

IN THE VINEYARD

The soil is worked in its entirety, with respect for the environment and the plant, using organic farming methods. Grass cover is natural. The biodynamic approach (certification in progress) enables us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

WINEMAKING

Hand-harvested, spontaneous fermentation with indigenous yeasts. Bottled during fermentation, vinification without inputs.

AGEING

Wine not dosed, fined or filtered.

VARIETAL

Chenin ou chenin blanc 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

12°C/54°F

TASTING

Very fine bubbles, a round, aromatic wine with fleshy fruit aromas.

FOOD PAIRINGS

Aperitif, cheese, dessert.

