

## Château de L'Aulee

### Elégant



<b>VINTAGE</b>	NV
<b>REGION</b>	Loire Valley
<b>APPELLATION</b>	Touraine Méthode Traditionelle
<b>VARIETAL</b>	100% Chenin Blanc
<b>TERROIR</b>	Clay with flint Azay le Rideau
<b>INFO</b>	34Ha (91.42 Acres) total vineyard & 5 Ha (12.41 Acres) devoted to the Chardonnay 18 months maturing Unfined/Filtered 6grs / L residual sugar <a href="#">Sustainable Agriculture Practices</a>

#### About the Estate:

Built in 1856 by the Cordier Negociant, then successively owned by the DEUTZ and the TAITTINGER family from Champagne up until 2002, Château de L'AULEE is now representing 37 hectares in on single plot, surrounding a magnificent Chateau.

For the Méthode Traditionnelle AOC, the grapes are picked between 11.5 and 12% of potential alcohol, so that very little sugar is needed for the second alcoholic fermentation in bottles. Depending on the vintages, the malolactic fermentation will be fully or partially achieved so that the acidity will bring freshness to the Château de L'AULEE fine bubbles, without being aggressive. The Méthode "Elegant" is a 100% Chenin Blanc .

Because it is moderate, Val de Loire weather is one of the most suitable in France to obtain quality sparkling wines. The grapes can mature slowly, developing subtle flavours.

Since 2004, Chateau de L'AULEE is a successful love story of an oenologist from Champagne , Marielle, and her husband Arnaud HENRION, from Tours area. Superb estate, outstanding vineyard and terroir, perfect climate and ultimate handling and... top packaging!

#### Tasting Notes:

Round, soft and so elegant nose! Subtle and very representative from Azay le Rideau with typical flavors of Chenin Blanc (apple, grapefruit, lime blossom, walnuts)... with a soft, balanced and fresh length. Perfect!

Perfect aperitif and food pairing with sea food or fresh cheese.

#### Press Review:

« Ripe, with tasty quince, fig and pear flavors, backed by a bracing hint of walnut on the finish. Drink now. » - JM, Wine Spectator, Web Only 2010