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Château de L'Aulee

Intense Brut



VINTAGE NV

REGION Loire Valley

APPELLATION Tourgine Méthode Traditionnelle

VARIETAL 80% Chenin Blanc

20% Chardonnay

TERROIR Clay with flint in Azay le Rideau

INFO 34 Ha (91.42 Acres) total vineyard & 3.80 Ha (9.39 Acres) devoted Intense

Brut

18 months maturing

Unfined/Filtered

10grs / L residual sugar

Sustainable Agriculture Practices

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 Château. 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 "Intense" is a blend of Chenin Blanc and Chardonnay grapes, providing a larger range of flavors.

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!

« Intense » "Where have you been all my life? Between refreshing and fat, refined and lascivious. Love this wine..." John Dawson, SWJ

Tasting Notes:

Subtle and very representative from Azay Le Rideau, with typical flavours of Chenin Blanc (apple, grapefruit, pears, lime blossom), underlined by the length and raciness of Chardonnay, ending with almonds and hazelnuts notes...

Press Review:

"A soft gentle, open-knit sparkler, with pear and piecrust notes." - JM, Wine Spectator, Web Only 2013

89+ SWJ 09/12 Hugh SISSON

SILVER Medal Ligers Loire & Int. Wine Challenge