



FAMILLE  BOUGRIER
FONDÉE EN 1885



MARCEL DUBOIS Vouvray Classique AOP 2018

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...

MARCEL DUBOIS was a winegrower and once of Jean-Claude BOUGRIER's best friend and naturally, he decided to create a cuvee to pay tribute to his friend in the 80s.



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.



Vinification Process

Fermentation takes place in stainless steel vats. A low temperature is kept while the wine is raised on fine lees in the vats for 7 months minimum in order to develop the aromas through micro-oxygenation, the freshness and the delicacy...



Tasting notes

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



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: MARCEL DUBOIS
Appellation: Vouvray
Grape variety: Chenin blanc
Vintage: 2018
Alcoholic content: 12°
Residual sugar: <20g/l