



PHILIPPE BRISEBARRE VOUVRAY MOELLEUX GRANDE RESERVE

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Vigneron Philippe Brisebarre started working with his father at the age of 16. The cellar is above the town of Vouvray and all but 7 of the domaine's 25 hectares lie just adjacent. His cellar, like many others in the region, is a stone cave cut straight into a cliff of tuffeau, the soft yellow sandstone famous in the Loire Valley. The cave dates back to the 1500s, when it was originally a quarry then becoming a storage facility for ice, before the days of electricity. storing ice for refrigeration More recently it has been the cellar for the Brisebarre family domaine for several generations, from which he offers a wonderful array of older vintages in immaculate condition.

The distinctive local yellow tuffeau limestone and moderate climate provides the perfect environment for growing Chenin Blanc. Philippe works on a lutte raisonnée basis in the vineyards, making treatments only when absolutely necessary.

The grapes are harvested late, usually in October. The pickers pass through the vineyard several times to pick the grapes at the optimum level of ripeness, with around 50% botrytis. The wine is aged oak barrels in the natural cellars, before extended ageing in bottle for many years. These wines are truly some of the great treasures of the Loire Valley.

Grape: 100% Chenin

Tasting Note: A sensational wine loaded with ripe, honeyed flavours of peaches and cream, baked apples and marzipan. A rich, mouthfilling luscious texture and

tremendous length, while retaining freshness and vibrancy. Amazing value for a wine of this quality and age.

Food Match: Ideal paired with blue cheeses or pudding such as a lemon tart or apple sponge.

Farming Practices: Vegan - Contains Sulfites

Closure: Natural Cork

Vintage: 1990

