

Jean-Marc Gilet

France - Loira - Parçay-Meslay



Jean-Marc Gilet

Ownership/Founders Jean-Marc Gilet / Gustave Gilet

Start of Activity 1930

Vitiviniculture Certified Organic

Hectares 27

Bottles produced 140.000

BRUT EXTRA VOUVRAY BIO
100% Chenin Blanc

Production area: Parçay-Meslay

Terrain: argilloso-calcareo

Harvest: manual

Vinification: fermentation between 15 and 18°C in thermoregulated vats then aged for 5 months on fermentation lees to fix the bouquet. After the first fermentation, a second fermentation is caused, which will give rise to fine bubbles

Refinement: 24 months "sur lattes," disgorgement is then carried out without addition of liqueur. Additional aging for three months so as to enhance the terroir and all fermentation aromas

Color: Straw yellow with very fine and persistent perlage

Fragrance: mineral with hints of flint, supported by notes of burnt almonds. Allowed to aerate, the nose evolves into buttery and lemony notes

Flavor: tender on the attack, with spicy flavors (gray pepper). The finish is quite long with a supple structure; agglomerated notes appear after oxygenation

Alcoholic Grade: 12.5% vol



Located near Tours, in the famous valley of the Loire castles, the Domaine de la Roulétière is led with great passion by the Gilet family, among the first to believe in sparkling wines, as much as they gave life to the first cuvée in 1959. The vineyards extends over stony slopes on tufaceous substrate in small confluent valleys. The Domaine has a large cellar, on two levels, dug for 800 meters of tunnels: here both still wines and bubbles of Vouvray matures. Certified in Organic Agriculture and conducted in a respectful way, the Domaine, with its fine and deep wines, perfectly represents the terroir of Vouvray.