

# 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 NATURE VOUVRAY

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.