

# 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 LA GRANDE RESERVE VOUVRAY BRUT NATURE

**100% Chenin Blanc**

**Production area:** Parçay-Meslay

**Terrain:** argillo-calcareo

**Harvest:** manual

**Vinification:** Soft pressing. Partially fermented in oak barrels to fix the aroma. This cuvée is aged for 10 years on fine lees to give rise to very fine bubbles, and after riddling the bottles, disgorgement is carried out without the addition of liqueur

**Refinement:** three months in the bottle so that the terroir and all fermentation aromas are highlighted

**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.