

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

TERRE DE SILEX VOUVRAY

100% Chenin Blanc

Production area: Parçay-Meslay

Terrain: argilloso-calcareo

Harvest: manual

Vinification: needs good grape quality for the best balance between wood and wine, alcoholic fermentation takes place only in barrels

Refinement: 12 months on fine lees

Color: Straw yellow with slightly silvery highlights

Fragrance: expressive, dominated by white fruits (vineyard peaches) supported by notes of fresh almond and acacia flowers

Flavor: tender and long with flavors of citrus and roasted hazelnuts

Alcoholic Grade: 13% 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.