

Jean-Marc-Gilet

France - Loira - Parçay-Meslay



TERRE DE SILEX VOUVRAY

100% Chenin Blanc

hazelnuts

Alcoholic Grade: 13% vol

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

Jean-Marc Gilet

Ownership/Founders Jean-Marc Gilet / Gustave Gilet Start of Activity 1930 Vitiviniculture Certified Organic Hectares 27 Bottles produced 140.000



Located near Tours, in the famous valley of the Loire castles, the Domaine de la Roulétiere 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.