

## MARC BRÉDIF

**\$22.85**

\* Suggested retail price

### Marc Brédif Vouvray 2022



|  |                       |                                     |
|--|-----------------------|-------------------------------------|
|  | Product code          | 10267809                            |
|  | Licensee price        | \$21.09                             |
|  | Format                | 12x750ml                            |
|  | Listing type          | SAQ Continuous Supply               |
|  | Status                | Available                           |
|  | Type of product       | Still wine                          |
|  | Country               | France                              |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region                | Loire Valley                        |
|  | Subregion             | Touraine                            |
|  | Appellation           | Vouvray                             |
|  | Varietal(s)           | Chenin Blanc 100 %                  |
|  | Colour                | White                               |
|  | Sugar content         | 14 g/l                              |
|  | Closure type          | Cork                                |

#### ABOUT THIS WINERY

Maison Brédif was founded in 1893, at the time under the name of Château les Roches. It is one of the largest wine estates in the Loire Valley and takes its modern name from that of the founder's nephew, Marc Brédif, who inherited it in 1919. Years later, in 1980, Baron Patrick Ladoucette acquired the estate.

#### TASTING NOTES

Dress with a light yellow-green color. Nose from which emanate mineral, floral and golden apple notes. In the mouth, its ample texture fades into a rather persistent finish.

#### PRODUCTION NOTES

Pneumatic pressing. Selection of free-run juice. Static settling for 18 to 24 hours. Fermentation: up to two months for some tanks at controlled temperature of 18°C. Aged in vats for one year on fine fermentation lees.

