DOMAINE VINCENT CARÊME  Vouvray Cuvée ‘T’ 2014

VINEYARDS:
The grapes for Cuvée ‘T’ are outsourced from growers who are strategically selected. The trellised bush vines average 35 years of age and stem from soils of clay and flint. Vincent carefully chooses the vineyards from growers who he knows personally and provides input and technical assistance throughout the year. This ensures that the grapes he receives are on par with the quality that he both wants and needs to craft Vouvray Cuvée ‘T’.

VINTAGE:
The month of June saw ideal conditions for flowering—plenty of warmth and sunshine. The weather took a turn for the worse during summertime as overall it was cool and rainy. However, the crucial month of September brought an Indian summer to ripen the grapes resulting in a favorable vintage.

VINIFICATION AND MATURATION:
Cuvée ‘T’ is crafted in the méthode traditionnelle, which is more commonly known by its former name of méthode champenoise, meaning that the process includes a second fermentation in bottle. Grapes were harvested, (half handpicked, the rest by machine) and then pressed with the juice undergoing cold settling in tank for 24 hours. The first fermentation lasted one month (in tank) with natural yeast only. The wine was then bottled (when there was around 18g/liter of natural residual sugar) without adding any sugar for the 2nd fermentation. There is a minimum of 12 months aging on the lees and 6g/liter dosage at disgorging.

TASTING NOTES:
Aromas of citrus fruit and apple invade the senses, delivering you to an elegant, effervescent palate that evokes a mouthwatering freshness and a racy acidity.