Bernard Fouquet Vouvray Cuvee Zero NV

Description:

A traditional-method sparkling wine from the Loire Valley, made by Bernard Fouquet from Chenin Blanc grown in Vouvray. Cuvée Zéro is a dry, zero-dosage style, with no sugar added after disgorgement. Chenin Blanc brings plenty of natural acidity and a distinctive combination of orchard fruit and citrus, while time on the lees adds a little brioche-like complexity. A characterful alternative to Champagne, with freshness and a lovely savoury edge.

Tasting notes:
Green apple, lemon zest, quince, pear, brioche, toasted almonds, chalky minerality

Allergens:
Contains sulphites.

Dish Pairing:

- Oysters and shellfish
- Smoked salmon
- Goats' cheese
- Tempura vegetables

Talking Point:

Vouvray is one of the Loire Valley's most important homes for Chenin Blanc, a grape that can produce everything from bone-dry sparkling wines to intensely sweet botrytised examples. The region's sparkling wines are made using the traditional method, with the second fermentation taking place in the bottle. The local term is méthode traditionnelle, and the wines are often labelled Mousseux or Pétillant. Cuvée Zéro takes the style in a particularly dry direction, with no dosage added.