

## HENRY VARNAY

Located in Saumur on the Loire River, Henry Varnay sits between the cities of Angers and Tours. And while most sparkling wines from Saumur are made with Chenin Blanc and Chardonnay, the Blanc de Blanc Henry Varnay label is a Charmat Method sparkling wine made from 100% Ugni Blanc.



Sourced from a number of Loire Valley vineyards, Ugni Blanc is France's most planted white grape variety that originally comes from Italy where it's known as Trebbiano. Producing wines that are fresh and fruity, Ugni Blanc also yields wines of high acidity.

Aged in the famous ready-made wine cellars of Tuffeau, Saumur's local calcareous rock, there are approximately 10,000 cases of Henry Varnay produced each year.

## *BRUT BLANC DE BLANC*



**Varietal/Blend:** 100% Ugni Blanc

**Farming:** sustainable

**Soil:** calcareous rocky soil

**Vine Age:** average 28 years

**Yeast:** commercial

**Fermentation:** stainless steel

**Alcohol:** 10.5%

**Fined:** yes

**Filtered:** yes

**TA / pH:** 4g/L / 3.2 pH

**RS:** 12g/L

A pale yellow color and steady stream of fine bubbles. The nose has aromas of crisp green apple and melon. On the palate you will find flavors of citrus and apple with a light bready flavor. The crisp acidity and sparkle create a light weight wine that go well with all manners of seafood, creamy cheeses and pastries.

**Country:** France

**Region:** Loire

**Sub Region:** Saumur

**Vineyard Size:** 65ha