

Domaine d'Orfeuilles

Loire Valley

**Domaine d'Orfeuilles: Sparkling
Vouvray: Demi Sec NV**

Semi-dry/fruity white sparkling wine, 100% Chenin Blanc, made according to the traditional method for making Champagne. Aged in the bottle for 3 years. Bright light yellow with slightly silvery reflections. Nose is expressive with an aroma of marshmallow and vanilla. In the mouth, it reveals certain freshness as well as a touch of liveliness, very quickly softened.

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