Maisons Marques & Domaines

Marc Brédif

Marc Brédif

Vouvray Chenin Blanc

Vouvray, France
Vintage: 2025

Overview

Marc Brédif is owned and operated by the Baron de Ladoucette. The key to any de Ladoucette wine is quality in the vineyard, the winery and the bottle. The Baron de Ladoucette is dedicated to maintaining exceptionally high standards throughout his portfolio. The wines are made in the state-of-the art winery within the landmark Château du Nozet and are considered to be some of the finest examples of their type.

Grown on the lower slopes along the Loire Valley in Vouvray and Vernou-sur-Brenne, the grapes for the Marc Brédif Vouvray enjoy northern/southern exposure. The vineyards have soils of mainly chalk clay, with some parcels having flint clay soils. The vineyards are 25-30 years old on average. The "Classic" on this label differentiates Marc Brédif's traditional Vouvray from the rest of the winery's offerings.

Winemaking

The grapes are hand picked with care to avoid any bruising. They then undergo pneumatic pressing. Only the juice that runs naturally from the grapes is used, which is left to clarify for 18 to 24 hours. Two months of temperature-controlled fermentation at 64°F. The wine is left to mature in vats for nine months on the lees.

Tasting Notes

The Vouvray Chenin Blanc 2025 is a beautiful crystalline pale yellow. A fine nose reminiscent of well-ripe yellow fruits (peach and pear), to which are added notes of exotic fruits such as pineapple and shades of citrus. The attack is full and rich, with a lot of volume, evolving on a lemony freshness and long and lively exotic fruit finish.

TECHNICAL INFORMATION

Varietals: 100% Chenin Blanc
Wine Alcohol: 13%
Soil Composition: Clay and chalk with areas of clay and silica
Aging Potential: 5 to 20 years