HOUSE OF TOWNEND

2023 Vouvray Ammonite, Domaine Alain Robert

Price	£21.99
Code	VOUV075

Named after a fossil discovered in the estate's tuffeau cellar, this cuvée comes from 50-year-old vines rooted in clay and silex soils. Aged in oak barrels with 12 months on lees, it shows citrus, pear, and peach aromas with subtle vanilla. Generous yet fresh, it finishes with remarkable balance and length.

Tasting Notes:

Delicate notes of citrus, pear and peach with hints of vanilla. On the palate, it is generous and rounded with a lively acidity. The finish gradually gains weight and length, offering a harmonious balance of richness, freshness and elegance.



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Specification	
Vinification	Produced from the estate's oldest vines, around 50 years old, grown on clay and silex soils, the wine is aged in a combination of 228 litre and 400 litre barrels, of which 20% are new, followed by 12 months on fine lees.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Vouvray
Type	White Wine
Grape Mix	Chenin Blanc
Vintage	2024
Style	Dry
Body	Refined, elegant and refreshing
Producer	Vignoble Alain Robert
Producer Overview	Both Christiane and Alain Robert were born in Chançay, in families of farmers and winegrowers. They founded their own estate in 1973. At the time, they grew 2 hectares of vineyard, a precious family inheritance. Since the 1970s, the surface area of the vineyard, the rock-hewn cellar and the technical facilities have gradually been expanded and improved. In 2000 their son Cyril, enriched by experiences in the Champagne and Anjou vineyards, joined the estate to assist his father, while bringing his personal touch to the development of the vineyard and to the wine production. At the end of 2013 Catherine, Cyril's sister, also decided to continue the family history by joining the company after 10 years spent working on the left bank of the Loire.
Closure Type	Cork
Press Comments	Wine Merchant Top 100, 2026: "Creamy nose, citrus, ripe stone fruits and crème fraiche … this is a rich but very well balanced style," the judges said. "The oak is well integrated, with vanilla hints on a palate of bruised apple and apple compote."