CACHET WINE

Alchimiste - Pet'Nat', Domaine Alain Robert



Code ALCH015

Made from 100% Chenin Blanc, this Pétillant Naturel captures the essence of its silex-rich clay terroir. Aged 24 months on lees in oak barrels and foudres, it offers delicate aromas of white flowers, citrus zest, and stone fruit. With zero dosage, its lively bubbles and mineral freshness reveal Chenin's pure character.

Tasting Notes:

On the nose, delicate aromas of white flowers, citrus zest, and stone fruit are balanced by a mineral freshness of the silex rich clay soils. The palate is lively with fine, persistent bubbles and a crisp, clean finish that highlights the purity of the Chenin Blanc.

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Specification	
Vinification	Zero dosage preserves its natural freshness, whilst 24 months on the lees in oak barrels and foudres provide depth, texture, and subtle complexity.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Vouvray
Type	Sparkling Wine
Grape Mix	Chenin Blanc
Vintage	NV
Style	Brut
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	Highly Commended Wine Merchant Top 100, 2026: "Baked apple; biscuity notes, nice freshness, delicate mousse; appealing, textured finish. "