

Sylvain Gaudron

Vouvray Demi-Sec 2025



WHITE
STILL WINE



FRANCE



LOIRE

TASTING NOTE

Honeyed Chenin Blanc from the Loire, perfumed with fresh hay, kept taut and lively by lemon acidity yet with a welcome touch of sweetness.

VINIFICATION

From 35-year-old, densely planted (6,600/ha), short-pruned bush vines on chalky clay with silica near Vernou. Hand-harvested, whole-bunch basket pressed, wild fermented at 18°C, unfinned, unoaked, then bottle-aged in the family's 13th-century rock-hewn cellars.

FOOD MATCHING

The ultimate cheese wine. Has the acidity to cut through creamy textures, but also a hint of sweetness to partner blues. By the same token it works well with shellfish and chilli heat.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Chenin Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	A1266125
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.23
TOTAL ACIDITY	7.8g/l Tartaric
RESIDUAL SUGAR	23g/l
SKU	A1266125