Sylvain Gaudron

Vouvray Sec 2024



WHITE STILL WINE | FRANCE | LOIRE

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Chenin Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	A1256124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.11
TOTAL ACIDITY	7g/l Tartaric
RESIDUAL SUGAR	5g/l
SKU	A1256124

TASTING NOTE

Very pale lemon yellow colour. Hints of honey and fresh hay typical of Chenin. Chalky minerality. Backbone of high acidity keeping the wine taut, energetic and fresh.

VITICULTURE

From densely-planted (6600/ha) 25 to 35 year old short-pruned bushvines on chalky clay with silica on gently south east facing slopes generally around the village of Vernou at around 70m above sea level.

VINIFICATION

After hand-harvesting (bushvines require extra labour but the quality makes it worthwhile), the grapes are whole-bunch pressed in a basket press. Fermented with no added yeast with temperature control at 18 C. No fining (gravity only). No oak. Matured in bottle in the family's 13th century cellars hewn into the rock.

FOOD MATCHING

Minerality would pair well with white-fleshed fish. Also a counterpoint to rich buttery sauces. Exceptional with chalky soft white cheeses like Brie.