## Sylvain Gaudron

# Vouvray Sec 2025




WHITE STILL WINE | FRANCE | LOIRE

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|---|---|
| SIZE | 75cl |
| VINTAGE | 2025 |
| ABV | 13% |
| GRAPE VARIETIES | Chenin Blanc (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | A1256125 |
| 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 | A1256125 |

### TASTING NOTE

Dry yet honeyed Chenin Blanc from the Loire, perfumed with fresh hay and kept taut and lively by lemon acidity and lovely minerality.

### 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

The wine's minerality would pair well with white-fleshed fish and rich buttery sauces. Exceptional with chalky soft white cheeses like Brie.