



Vignobles de la Loire

BRUNOLAFON
wine selection



Domaine Damien Pinon, Méthode Traditionnelle Brut, AOP Vouvray, White

AOP Vouvray, Vallée de la Loire et Centre, France

For 3 generations, this beautiful vineyard of 29 ha, located in the commune of Vernou sur Brenne in Indre et Loire, has been producing Vouvray wines. Damien Pinon, the winemaker, produces sparkling and still wines, with the sole aim of expressing the delicacy and complexity of his terroirs.

PRESENTATION

A classic sparkling vouvray produced by the traditional method of secondary fermentation in the bottle.

TERROIR

The clay-limestone vineyard is on average 30 years old and is partly renewed every year.

IN THE VINEYARD

The soil is worked at the foot of the vines and grassed in the middle of the row.

WINEMAKING

Gentle pressing, selection of the juices and separated vinification at 14°C with natural yeasts in stainless steel tanks. No adding sulfites before the racking, use of Bioprotectons, to protect the juices. The second fermentation in bottle is made from natural residual sugar with selected yeasts. To obtain a great fineness of bubbles, the bottles are ageing 24 months at the minimum in our cellar before release.

AGEING

To obtain a great fineness of bubbles, the bottles are ageing 18 months at the minimum in our cellar before release.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 10 to 12°C (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Brightly intense yellow color. Complex flavors with notes of white flower aromas and ripen pear. Full and rich wine, great length.

Residual sugar : 9.6 g/l

Acidity : 4.1 g/l in H₂SO₄

FOOD PAIRINGS

Perfect wine for a dinner aperitif, or together with fruits or chocolate cake.

