

# Domaine Damien Pinon, Méthode Traditionnelle Brut de Brut, AOP Vouvray, White <br> 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
Zero dosage sparkling wine revealing the character of the Vouvray terroir
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 $14^{\circ} \mathrm{C}$ with natural yeasts in stainless steel tanks. No adding sulfite before the racking, use of Bioprotections, to protect the juices.

AGEING
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 36 months at the minimum in our cellar before release

VARIETAL
Chenin our chenin blanc 100\%

GM: No
Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

[^0]ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY


[^0]:    SERVING
    Serve between 10 to $12^{\circ} \mathrm{C}\left(50\right.$ to $54^{\circ} \mathrm{F}$ )
    AGEING POTENTIAL
    Enjoy all year long, 2 to 3 years
    TASTING
    Intense yellow color. Complex flavors and delicate bubbles. Creamy, great balance and a final touch of minerality.
    Residual sugar : $4.9 \mathrm{~g} / \mathrm{l}$
    Acidity : $6.4 \mathrm{~g} / \mathrm{l}$ in H2SO4
    FOOD PAIRINGS
    Great as an aperitif. To be enjoyed with seafood.

