



Domaine Damien Pinon, Tuffo, 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 Vernousur-Brenne in Indre et Loire, next to Tours, 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. The winery has been certified organic since 2023.

PRESENTATION

This cuvée is the expression of our terroir with only one grape, the Chenin blanc grown on limestone soils, locally named « tuffeau ».

TERROIR

Clay-limestome soils on a limestone bedrock (called tuffeau, very specific of the region).

IN THE VINEYARD

30-40 years old vineyard.

No chemical work: mechanical work only with grass 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 added sulfites before the first racking.

AGFING

Ageing for 4 months on lees in stainless steel tank (temperature controlled). Bottled in spring.

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 8 and 12°C (46 and 54°F)

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Yellow pale color. The very expressive nose is fresh and fruity with white fruits (pear) and yellow fruit (peach, apricot, exotic fruits) aromas. Gourmand, well balanced, round, the mouth has a great freshness at the end, from the minerality brought by the limestone soil.

FOOD PAIRINGS

Perfect match with seafood, grilled fish and goat cheese.



