



Loire, Domaine Damien Pinon, Les Perruches, AOP Vouvray, Blanc Moelleux

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.

TERROIR

Clay and clay-limestone

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 Bioprotections, to protect the juices. Weekly batonnage of the fine lees. 50 g/L residual sugars.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

not contain milk or milk-based products.

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, Over 15 years

TASTING

Golden yellow color, the nose has aromas of ripe fruits, the mouth is generous with aromas of

fruits. A treat for the taste buds.

FOOD PAIRINGS

Perfect match with seafood, grilled fish and goat cheese.





