





Domaine Damien Pinon, Emotion, 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

Coming from a terroir with a great part of clay (Aubuis) over a limestone rock dating from the Turonien (Tuffeau). The « Aubuis » give to this wine the power and the Chenin's aromas, and the « Tuffeau » rebalances it with its minerality.

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 Bioprotections, to protect the juices.

AGEING

Maturing with its lees for 4 months in temperature-controlled vats. Bottling in spring.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

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

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

Expressive nose aromas of yellow fruits. The attack is rich, round and elegant due to a great balance of the residual sugar.

Residual sugar: 30,4 g/l Acidity: 3,2 g/l in H2SO4

FOOD PAIRINGS

Could be enjoyed throughout a meal, starting as an aperitif, matches perfectly pork, white meat and Asian food as well as spicy recipes.



