



Loire, Domaine Damien Pinon, Clos Tenau, AOP Vouvray, Blanc

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.

PRESENTATION

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 oak barrels, foudres, egg.

AGEING

No adding sulfites before the racking, use of Bioprotections, to protect the juices. Weekly batonnage of the fine lees, ageing in eggs for 12 months. 4 g/L residual sugars.

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, 10 to 15 years

TASTING

Golden yellow color, with brioche notes on the nose. The mouth is round and unctuous. Final on the fruit.

FOOD PAIRINGS

From the aperitif, it will surprise your guests.

During the meal it will reveal the refinement of your of your dishes. Do not hesitate to decant it, it will be even more remarkable.

