



Loire, Domaine Damien Pinon, Chapitre XIV, AOP Vouvray, Effervescent Brut

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

A classic sparkling vouvray produced by the traditional method of secondary fermentation in the bottle.

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

Juice separation as soon as pressing. Long alcoholic fermentation at temperatures with indigenous yeasts.

AGEING

Foaming with selected selected yeasts. 40 months on laths. 7.6 g/l $\,$

3.8 g/l en H2SO4

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, 2 to 3 years

TASTING

Its golden yellow colour, fine mousse, freshness and vinosity will delight your taste buds and seduce your guests.

FOOD PAIRINGS

Aperitif and dessert wine. A beautiful bottle for great moments.



