





Domaine Damien Pinon, Tuffo, AOP Vouvray, White, 2020

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

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

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. 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

Yellow pale color. The very expressive nose is fresh and fruity with pear flavor. Gourmand, well balanced, round, the mouth has a great freshness at the end.

FOOD PAIRINGS

Perfect match with seafood, grilled fish and goat cheese.



