



Authenticity and Quality...

Dry Vouvray

Domaine Sylvain Gaudron



Vouvray is made exclusively from Chenin Blanc, which has been grown in the region since the 4th century.

To attain good balance, a Vouvray still wine needs to conserve a small amount of residual sugar (7g/l in this cuvée). That is what gives it roundness, fruitiness in harmony with its slight acidity. Depending on the year, it will be more or less round and soft, but it will always be an expression of the Chenin.

WINE AND FOOD

Serve between 9°-11°C with
Fish - Shell fish - Scallop -
Lobster - Cooked meats - White
meat - Apple pie

THE DOMAIN

The “Domaine Sylvain Gaudron” is a three generations family domain. It is composed of 24 hectares of vines split up into 50 little parcels. All the vines of the Domaine are planted on a limestone-clay soil which rests on a sub-layer of tuffeau, the elegant stone used to build the châteaux for which the region is so renowned. The domain produces 120,000 bottles/year.

THE VINEYARD

Soil: Limestone-clay
Subsoil: Tuffeau limestone
Grape variety: Chenin
Age of the vines: 25 to 30 years old
Area: 1 ha
Yield: 45 hl/ha
Production: 5,000 bottles/year

HARVEST

1/4 by hand and 3/4 mechanical

WINE MAKING PROCESS

- Destemming
- Pneumatic pressing
- Static settling of the must at low temperature during 24 hours
- Fermentation at the cellar temperature (12°C) during 1 month
- 1/3 mature in oak barrels during 6 months and 2/3 mature in vats
- Two rackings
- Stirring once a week during 1 month
- Filtration

TASTING NOTES

Dry white wine with a fine yellow color and golden tint. This wine has a bouquet of white flesh fruits (quince) and flowers (acacia). Supple and long on the palate, it is a very refreshing wine for summer.

EVOLUTION

To be consumed within 2 years

REWARDS

2005 vintage: **Bronze medal** in Macon
In the Hachette Guide since 1990