



Authenticity and Quality...

Semi-dry Vouvray Domaine Sylvain Gaudron



The cool climate in the Vouvray appellation area insures good acidity, which is balanced by the distinctly fruity character of the Chenin Blanc and the mineral qualities imparted by the soil.

Thanks to these natural elements, this semi-dry Vouvray combines elegance and vigor with sweetness and an inherent freshness.

WINE AND FOOD

Serve between 6°-8°C with
Aperitif - Cooked meats - Dessert
(white fruits salad)

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: 35 to 40 years old
Area: 10 ha
Yield: 45 hl/ha
Production: 20,000 bottles/year

HARVEST

2/3 by hand and 1/3 mechanical

WINE MAKING PROCESS

- Destemming
- Pneumatic pressing
- Static settling of the must at low temperature during 24 hours
- Fermentation during 1 month
- The fermentation is stopped with a cold temperature (-2°C)
- Maturing in vats
- Two rackings
- Filtration

TASTING NOTES

Semi-dry white wine which combines elegance and vigor with sweetness and an inherent freshness. This wine is very fruity (ripened quince flavor) thanks to a good maturity harvest.

EVOLUTION

To be consumed within 3 years

REWARDS

2006 vintage: Silver medal in Macon
In the Hachette Guide since 1990