



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



« *La Symphonie* »

VOUVRAY SPARKLING BRUT



AOP VOUVRAY

GRAPE VARIETY: 100 % Chenin

AREA: 24 ha.

SOIL: Limestone-clay, Subsoil: Tuffeau limestone.

AGE OF THE WINES: 35 years old

YIELD: 40 l/ha

ALCOHOL: 12.5%. **RESIDUAL SUGAR:** 8 g/l

NATURAL CORC FORMATS: 0,75 l

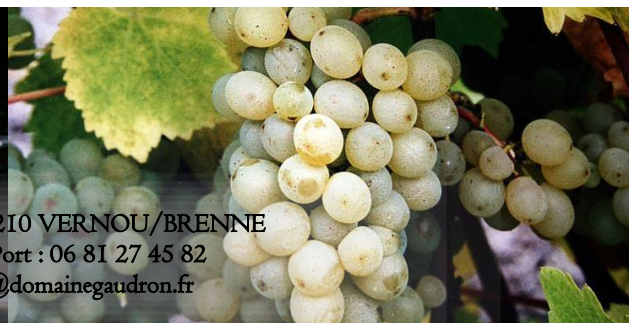
WINE MAKING PROCESS: Manual harvest into slatted boxes, slow pneumatic pressing, stating settling at low temperature during 24 hours; fermentation at the cellar during 2 months, clarification (3rackings), second fermentation in bottles in the cellar, aging, on racks during of 36 months, riddling and disgorging. Traditional method i.e. second fermentation in the bottle from the selection of still wines with elegant aromas, resulting in the great sparkling wine.

TASTING NOTES: Delicate golden-colored bubbles with youthful green highlights. Aromas of linden, acacia, plum and honey happily intertwine on a slightly taut, refreshing, long palate.

WINE AND FOOD: Excellent aperitif and perfect match with Asian cuisine and strawberry desserts.

EVOLUTION: 3-5 years

SERVE BETWEEN: 6-8 °C/ 46°F



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