



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



VOUVRAY SEMI DRY



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:** 22 g/l

NATURAL CORC FORMATS: 0,75 l

WINE MAKING PROCESS: Manual harvest; Destemming; Pneumatic pressing; Static settling of the must at low temperature during 24 hours; Fermentation at the cellar temperature (12°C) during 1 month; Mature in vats; Two racking; Stirring once a week during 1 month; Filtration.

TASTING NOTES:

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

WINE AND FOOD: Aperitif, Meat, Goat cheese, Dessert.

EVOLUTION: 10-15 years

SERVE BETWEEN: 8-12 °C

REWARDS: Silver Medal of Ligers 2023



E.A.R.L. Domaine Sylvain Gaudron 59, rue Neuve – 37210 VERNOU/BRENNE
Tel : 02 47 52 12 27 Fax : 02 47 52 05 05 Port : 06 81 27 45 82
www.vouvray-gaudron.com sylvain.gaudron@domainegaudron.fr