



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



Grain d'Or
VOUVRAY SWEET



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: 11.5%. **RESIDUAL SUGAR:** 114 g/l

NATURAL CORC FORMATS : 0,75 l

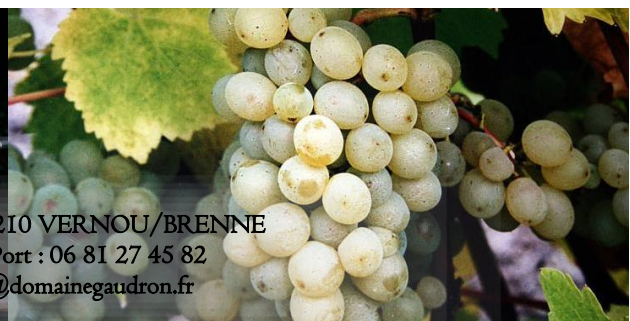
WINE MAKING PROCESS: The grapes are harvested at maturity. Harvest is manual on grapes from noble rot (*botrytis cinerea*). The grapes are then pressed using a pneumatic press. Settling takes place for 24 hours in the cold. Then comes the fermentation for 2 months. Two rackings are made in order to develop the most subtle aromas.

TASTING NOTES: Sweet wine, of a great aromatic freshness, with subtle aromas of candied fruits, exotic supported by a beautiful vivacity on the attack in the mouth and with menthol nuances.

WINE AND FOOD: Served as an aperitif or with parsley cheeses and foie gras.

EVOLUTION: 25 years

SERVE BETWEEN: 8-12 °C



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