



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



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:** 12 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 18 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: Sparkling wine with a delicate mousse. In addition to fruity and floral notes, you will discover a flinty character of its terroir.

WINE AND FOOD: Aperitif, Dessert, Light snacks, Seafood, White meat.

EVOLUTION: 3-5 years

SERVE BETWEEN: 6-8 °C/ 46°F



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