



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



## VOUVRAY SPARKLING 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:** 35 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:** Fine bubbles with a pale yellow robe, developing aromas of brioche and lime blossom. Driven by the tangy character of its vintage, this wine stays in the mouth for a long time.

**WINE AND FOOD:** Very suitable as an accompaniment to savory appetizers for aperitifs and desserts.

**EVOLUTION:** 3-5 years

**SERVE BETWEEN:** 6-8 °C/ 46°F



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