



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



VOUVRAY 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: 13.0%. **RESIDUAL SUGAR:** 5 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:

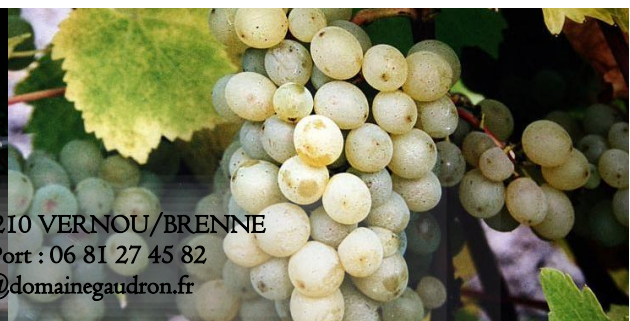
Dry white wine which a fine yellow color and golden tint. This wine has a bouquet of white fresh fruits (quince) and flowers (acacia). Supple and long on the palate, it is a very refreshing wine for summer.

WINE AND FOOD: Fish, Shell fish, Scallop, Lobster, Cooked meats, White meat, Apple pie.

EVOLUTION: 10-15 years

SERVE BETWEEN: 8-12 °C

REWARDS: Silver Medal of Ligiers 2023



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