



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



« *Belle au Naturel* » VOUVRAY BIO DRY



**AOP VOUVRAY**

**GRAPE VARIETY:** 100 % Chenin

**AREA:** 4 ha, biodynamic winemaking environment.

**SOIL:** Limestone-clay, Subsoil: Tuffeau limestone.

**AGE OF THE WINES:** 40 years old

**YIELD:** 40 l/ha

**ALCOHOL:** 12.5%. **RESIDUAL SUGAR:** 5.5 g/l

**NATURAL CORC FORMATS:** 0,75 l

**WINE MAKING PROCESS:** The grapes are harvested at maturity. They are then pressed using a pneumatic press. The settling takes place during 24h in the cold. Then comes the fermentation in barrels of 6 years and aging until bottling.

**TASTING NOTES:**

All the richness and elegance of grapes grown in a biodynamic winemaking environment

Bright golden color. Intense aroma with fruity aromas of prunes and vanilla. Taste has powerful structure reminiscent of barrel fermentation. With a pleasant and long aftertaste.

**WINE AND FOOD:** Ideal with fish and snacks

**EVOLUTION:** 15 years

**SERVE BETWEEN:** 8-12 °C



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