



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



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: 12.5%. **RESIDUAL SUGAR:** 66.4 g/l

NATURAL CORC FORMATS : 0,75 l

WINE MAKING PROCESS: Manual late 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.

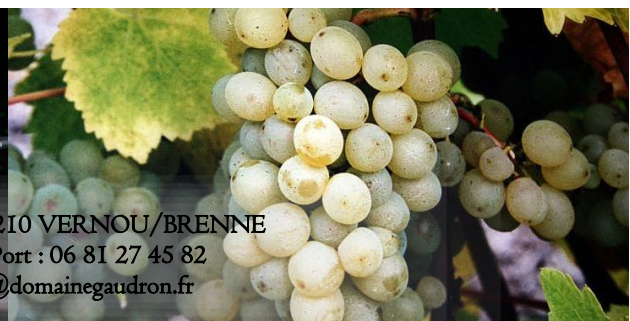
TASTING NOTES:

Sweet white wine which a fine yellow color and golden tint. Complex bouquet with a touch of quince.

WINE AND FOOD: Dessert (Chocolate, Raspberry) and certain cheese as French Blue – veined Fourme d'Ambert or Sainte Maure

EVOLUTION: 17-20 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