



Domaine Sylvain Gaudron

SINCE 1890

VOUVRAY WINES



« *Pere Lucien* » 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:** 12.0%.

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

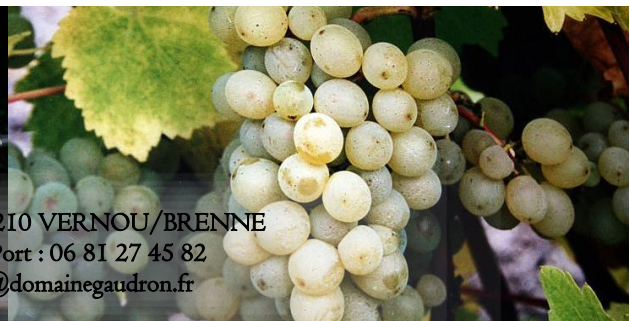
**WINE MAKING PROCESS:** The grapes are harvested at maturity. They are then pressed using a pneumatic press. The settling takes place during 24h in the cold. Then comes the fermentation and aging in barrels during 6 months until bottling.

**TASTING NOTES:** A pale-yellow color, finely woody aromas, hazelnuts and almonds. This wine is rich and generous

**WINE AND FOOD:** This wine is perfect with the fish in sauce, and asparagus.

**EVOLUTION:** 3 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