



Domaine Sylvain Gaudron

AOC Vouvray Sec – 2007

Website: www.intvin.com

THE VOUVRAY AOC was designated in 1936. It is located around the French village of Vouvray (a few miles east of Tours). The wines are made exclusively from the chenin blanc grape known locally as Pineau de Loire in a wide range of styles: dry (sec), semi-dry (demi-sec), moelleux, liquoreux and sparkling.

Winemaking has been recorded in the region since the fourth century AD. In the 2004 movie Sideways, oenophile Miles is at dinner with his friend Jack. When their dates leave for the bathroom, Jack chastises Miles for his ten-minute lecture on Vouvray wines.

Best Vouvray are charming, firm, and delicate, exhibiting a nutty, floral, honeyed character whose **rich flavor is balanced by palpable acidity and fantastic minerality**. Pairs wonderfully well with **lobster!**

THE ESTATE The Domaine Sylvain Gaudron is a three generation family domain composed of 55 acres of vines split up into no less than 50 small parcels.

TERROIR Clay and Limestone-tuffeau, outcrop that runs along the Loire river for miles. Tuffeau (tufa-stone) is a marine sedimentary rock. Indeed, the Loire Valley formed the floor of a vast sea 90 million years ago. Over the millennia, sediment from the sea floor, comprising fossilized living organisms and sand particles, became compressed to form what is now known as Tuffeau stone. During the 16th and 17th centuries, the stone, a creamy colored limestone, was quarried for building some of the great monuments and châteaux of the Loire.

Age of the vines: 25 to 30 years

Yield: 45hl/ha

Area: 3 acres - Production: 450 cases per year.

GRAPE 100% Chenin Blanc

Chenin Blanc, one of the most versatile white grape varieties in the world, probably originated as a mutation of the Pineau d'Aunis (Chenin Noir) in Anjou, 60 miles west of Vouvray. Famous Middle-Ages French writer Rabelais was clearly keen on the white wines of Anjou, and mentions the medicinal qualities of the grapes in Gargantua: *"This done, the shepherds and shepherdesses made merry with these cakes and fine grapes, and sported themselves together at the sound of the pretty small pipe, scoffing and laughing at those vainglorious cake-bakers, who had that day met with a mischief for want of crossing themselves with a good hand in the morning. Nor did they forget to apply to Forgiere's leg some fat chenin grapes, and so handsomely dressed it and bound it up that he was quickly cured."*

HARVEST ¼ by hand and ¾ mechanical.

WINEMAKING Destemming – Gentle pneumatic pressing – Static settling of the must at low temperature during 24 hours – Very slow fermentation at cellar temperature (55F) during 1 month making for complexity in the wines which is unattainable through faster fermentations. – 1/3 aged in oak barrel for 6 months and 2/3 aged in large vats – Two rackings – Stirring once a week for one month.



The famous Loire Valley Chateaux were built with the same tuffeau limestone that you can find in the soil of Vouvray.

