



Damien is the third generation of the family estate of 29 ha of VOUVRAY wines.

Our wines are the expression of the different shades of an only grapevine, the Chenin, which emanates from our limestone soils, locally named « tuffeau ».

Certificated HVE3, the estate is in its first year of organic conversion.

Vouvray *Le Brut*



« Wine with very fine bubbles. The mouth reveals a creamy foam and fruity flavors. »

Region : Loire Valley

AOC : Vouvray

Vintage : 2018

Grape variety: 100% Chenin Blanc

Color and Type: Dry sparkling white wine

Alcoholic degree: 13.5% vol

Residual sugar: 9 g/l

Acidity: 4.1g/l in H2SO4



Soil: Vines of 30 to 40 years on clay-limestone with a limestone dominance. Density: 6000 vines/Ha. Yield: 44 Hl/Ha.



Vine Growing: The soil is cultivated along the vine, and grass grows up in the middle of the rank. Short pruning, Gobelet evantail. Disbudding.

Harvest: Mechanical harvest after a serious follow of the maturity.

Winemaking: Soft pressing, serious juices selection, and separated vinification at 14°C with natural yeasts. No adding sulfites before the racking, use of Bioprotection, to protect the juices. The second fermentation in bottle is made from natural residual sugar with selected yeasts. To obtain a great fineness of bubbles, the bottles are stored 24 months at the minimum in our cellar.



Tasting notes: Brightly yellow deep color. The flavors are complex, they reveal white flower aromas and ripen pear. Full and rich wine, great persitant final.



Serving suggestions : Perfect wine for a dinner aperitif with toasts. Perfect match in dessert with fruit or chocolate cake.

Service: 8°C.

Laying down: 5 years, to drink young.

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