



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.

« Zero dosage sparkling wine which reveals the Vouvray terroir qualities »

Vouvray *Le Brut de Brut*



Region : Loire Valley

AOC : Vouvray

Vintage : 2017

Grape variety: 100% Chenin Blanc

Color and Type: Dry sparkling white wine

Alcoholic degree: 13% vol

Residual sugar: 2 g/l

Acidity: 4.2 g/l in H₂SO₄



Soil: Vines of 30 to 40 years on clay-limestone with a limestone dominance. Density: 6000 vines/Ha. Yield: 45 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. Dis-budding.

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 36 months in our cellar.



Tasting notes: Brightly yellow deep color. The flavors are complex, the bubbles very fine. The foam is really creamy. The minerality of the tuffeau is refreshing.



Serving suggestions: Aperitif wine, it is great with sea foods and shellfish. Perfect match with dinner aperitif with toasts.

Service: 8°C.

Laying down: 5 years, to drink young.

EARL Damien PINON

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