



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.

« *Very fruity and expressive wine, round and silky with a mineral final* »

Vouvray Tuffo 2019



Region : Loire Valley

AOC : Vouvray

Vintage : 2019



Grape variety: 100% Chenin Blanc

Color and Type: Dry white wine

Alcoholic degree: 13,2% vol

Residual sugar: 6 g/l

Acidity: 4 g/l in H2SO4



Soil: Vines of 30 to 40 years on clay-limestone with a limestone dominance.

Density: 6000 vines/Ha. **Yield:** 40 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 in stainless vat. No adding sulfites before the racking, use of Bioprotection, to protect the juices. Mixing of fine lees for 4 months in controlled temperature vat. Bottling in spring.



Tasting notes: Yellow pale color. The very expressive nose is fresh and fruity with pear flavor. Greedy, well balanced, round, the mouth has a great freshness at the end.



Serving suggestions: Perfect match with fruits of the sea or fish roasted or no. Also, good match with matured goat cheese.

Service: 12°C.

Laying down: 8 -10 years.

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