

JEAN-MICHEL GAUTIER TOURAINÉ BRUT ROSÉ



The Gautier family traces their domaine in Vouvray to a land deed from 1669. Today, the Domaine de la Racauderie is run by Benoit and Jean-Michel Gautier, who make traditional Vouvray from the 35-hectare estate. Their extensive underground cellars are carved out of tuffeau limestone, providing perfect natural conditions for the wines. He makes classic dry Vouvray Sec, a racy, off-dry Demi-Sec, and when nature permits, the rare Vouvray Moelleux, made from botrytis-infected, late-harvest grapes. Also produced on the estate is a selection of high-quality, sparkling wines.

Region:	Loire
Appellation:	Touraine
Owner:	Benoît & Jean-Michel Gautier
Established:	1981
Farming Practices:	Sustainable
Vineyard:	1 Ha
Soil:	Tuffeau limestone and clay
Grape Varieties:	100% Grolleau
Avg Age of Vines:	40 years
Yield/Hectare:	60 hl/ha
Residual Sugar:	20 g
Avg Production:	7,000 bottles

Vinification and Élevage: Grapes are harvested manually and vinified in classic, traditional methods. Fermentations take place in tanks or neutral barrels, and aging is in large, older barrels and/or tanks. The Gautiers espouse a minimalist, hands-off approach. For sparkling wines, the vin clair is aged in tank and then transferred to bottles for the secondary fermentation, all of which happens in their underground cave. The bottles stay sur latte for 12-18 months, after which they are disgorged.

About This Wine: Grolleau is a “worker” grape planted throughout the Loire, an easy cultivar who is less fickle and fragile than Chenin, and plays a role much like Pinot Meunier does in Champagne. Although the Grolleau grows on the estate, it is not technically allowed in Vouvray production, and therefore must be labeled with the more general appellation of Touraine.

Tasting Notes: Pale salmon pink hue, a persistent bead of fine bubbles. Fresh and tangy mouth, red currants and a hint of orange peel on the nose, attractive fruit and delicate sweetness. 20 grams of sugar in the dosage are delicately balanced by the lively natural acidity of the wine, one only feels a hint of sweetness on the palate. Excellent as an aperitif as well as with desserts.

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