

JEAN-MICHEL GAUTIER

VOUVRAY DEMI-SEC



The Gautier family traces their domaine in Vouvray to a land deed from 1669. Today, the Domaine de la Racauderie is run by Jean-Michel Gautier, who makes traditional Vouvray from the 35-hectare estate. His 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:	Vouvray
Owner:	Jean-Michel Gautier
Established:	1981
Farming Practices:	Sustainable
Vineyard:	2 Ha
Soil:	Limestone and Clay
Grape Varieties:	100% Chenin Blanc
Avg Age of Vines:	45 years
Yield/Acre:	40 hl/ha
Residual Sugar:	25 g/l
Avg Production:	9,000 bottles

Vinification and Élevage: Grapes are harvested manually and vinified by traditional methods. Fermentation and aging take place in stainless steel tanks or in large, older barrels. Gautier espouses 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 his underground cave. The bottles stay sur latte for 12-18 months, after which they are disgorged.

Tasting Notes: Pale yellow color and a nose of white fruit (pear and yellow apple). Long finish with a lively balance of fruit, sweetness and freshness. Suitable as an aperitif, and with fine charcuterie, white meats, soft cheeses, especially blue cheeses, and desserts

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