

JEAN-MICHEL GAUTIER

TOURAINÉ BRUT ROSÉ



The Gautier family traces the origin of their family domaine in Vouvray to a land deed from 1669. Today the domaine 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 *Dei-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:	Jean-Michel Gautier
Established:	1981
Farming Practices:	Sustainable
Vineyard:	1 Ha
Soil:	Limestone and clay
Grape Varieties:	100% Grolleau
Avg Age of Vines:	40 years
Yield/Acre:	60 hl/ha
Residual Sugar:	20 g
Avg Production:	7,000 bottles

Vinification and Élevage: Grapes grown in Vouvray, but entitled to appellation Touraine as only Chenin Blanc is allowed under the Appellation Vouvray. A short maceration of approximately 12 hours to extract a dazzling salmon hue. The must is pressed and fermented immediately. Minimum 12 months on the lees before discouragement.

About This Wine: Grolleau is a “worker” grape planted throughout the Loire, an easy cultivar that 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 lively on the palate with notes of red currants and a hint of orange peel on the nose, attractive fruit and a 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 soft cheeses, fresh fruit and desserts.

IMPORTED BY

