

# JEAN-MICHEL GAUTIER

## VOUVRAY 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.

<b>Region:</b>	Loire
<b>Appellation:</b>	Vouvray
<b>Owner:</b>	Jean-Michel Gautier
<b>Established:</b>	1981
<b>Farming Practices:</b>	Sustainable
<b>Vineyard:</b>	1 Ha
<b>Soil:</b>	Limestone and Clay
<b>Grape Varieties:</b>	100% Chenin Blanc
<b>Avg Age of Vines:</b>	25 years
<b>Yield/Acre:</b>	40 hl/ha
<b>Residual Sugar:</b>	5-7 grams/liter
<b>Avg Production:</b>	6,000 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 straw color with aromas of white peach, apple and yellow flowers. Super fresh on the palate, with depth, delicate fruit and a mineral finish. Ideal as an aperitif, or with light seafood dishes, fish dishes and appetizers.

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