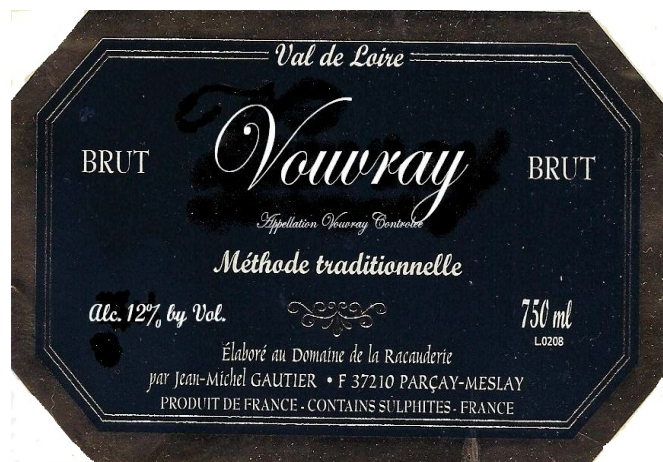


JEAN-MICHEL GAUTIER

VOUVRAY BRUT



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, 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:	10 Ha
Soil:	Tuffeau limestone and clay
Grape Varieties:	100% Chenin Blanc
Avg Age of Vines:	15 years
Yield/Acre:	50 hl/ha
Residual Sugar:	12 g/l
Avg Production:	80,000 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. Gautier espouses a minimalist, hands-off approach. For sparkling wines, the vin clair is aged in a tank and then transferred to bottles for the secondary fermentation, all of which happens in his underground cave. The bottles stay sur latte or 2-18 months, after which they are disgorged.

Tasting Notes: Straw and pale gold color with fine, persistent bubbles. Fresh and tangy mouth, and lively on the palate, elegant texture with aromas of brioche, apples and spices. Excellent as an aperitif or with appetizers

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