

Jean-Michel Gautier/Domaine de la Racauderie

*Vouvray Demi-Sec*



Winemaking: 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.

Grape varieties : 100% Chenin Blanc

Vineyard age : Average of 45-years-old

Soil : Limestone and clay

Residual Sugar : 25 g/l

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.

