

GRAFT
WINE COMPANY

VOUVRAY CLOS TENAU / DAMIEN PINON / 2015 / LOIRE / FRANCE

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PRODUCER

Damien Pinon is the third-generation winemaker on his 25-hectare family property in the commune of Vernou-sur-Brenne, which he manages with his wife Ingrid. They only make wines from Chenin Blanc. They utilise sustainable viticultural management of their 30 year-old vines in accordance to the means of lutte raisonnée ('the reasoned struggle'). All wines undergo wild fermentation and are aged in traditional cellars dug straight into the tuffo. No fining or filtration is done before bottling, resulting in rich, balanced expressions of the joys of Chenin Blanc from Vouvray.


Damien

VITICULTURE + VINIFICATION

The Clos Tenau vineyard is composed of limestone soil, with a clay subsoil. This aids the mineral character of this specific cuvee. The fruit was hand-harvested and only the best quality fruit was selected. In the winery, fruit was hand sorted and only the free-run juice was used. Alcoholic fermentation then occurred using on the natural yeast from the vineyard, for the ultimate terroir expression. Fermentation temperature was controlled at around 22°C to maintain aroma freshness. No malolactic fermentation was used in this cuvée. There is no oak influence on this wine.

TASTING NOTE

A round, smooth smooth and complex wine. The palate opens with fresh green apples, hints of rhubarb and honey and finishing with a delicate minerality.

FACTS + STATS

WINEMAKER	DAMIEN PINON
VARIETIES	100% CHENIN BLANC
APPELLATION	LOIRE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13.8%
SUGAR	6 G/L
TOTAL ACIDITY	4.7 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	82 MG/L
CASE SIZE	6

