

TUFFO VOUVRAY SEC / DAMIEN PINON / 2019 / 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 raisonée ('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.



VITICULTURE + VINIFICATION

Grapes from 30 year old vines and hand-picked at optimum ripeness. Yields are carefully managed to obtain 45 hL of juice per hectare of vines. 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. Alcoholic fermentation then occurred using on the natural yeast from the vineyard at very low temperatures, for the ultimate terroir expression. No malolactic fermentation occurred. The wine was aged in barrel on lees until early spring, when it was bottled.

TASTING NOTE

Bright citrus fruits on the nose. The palate has superb minerality paired with light citrus fruits and a vibrant finish.

FACTS + STATS

WINEMAKER	DAMIEN PINON
VARIETIES	100% CHENIN BLANC
APPELLATION	LOIRE
CLOSURE	DIAM
ALCOHOL	13.5%
SUGAR	5 G/L
TOTAL ACIDITY	4 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	66 MG/L
CASE SIZE	6

