

**GRAFT**  
WINE COMPANY

VOUVRAY LES PERRUCHES DEMI-SEC / DAMIEN  
PINON / 2017 / 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.

*Pinon*  
Damien

## VITICULTURE + VINIFICATION

The fruit for this wine was hand harvested and brought to the winery for rigorous grape sorting. Only the healthiest grapes are selected for this cuvee to ensure this demi-sec wine remains clean and fresh. 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 was stopped through a sulphur addition once the desired dryness was achieved. There is no malolactic influence on this wine.

## TASTING NOTE

Aromas of stewed and exotic fruits. The palate is rich with mango and passion fruit notes and a sweet finish.

## FACTS + STATS

WINEMAKER	DAMIEN PINON
VARIETIES	100% CHENIN BLANC
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	10.5%
SUGAR	10 G/L
TOTAL ACIDITY	5 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	66 MG/L
CASE SIZE	6

