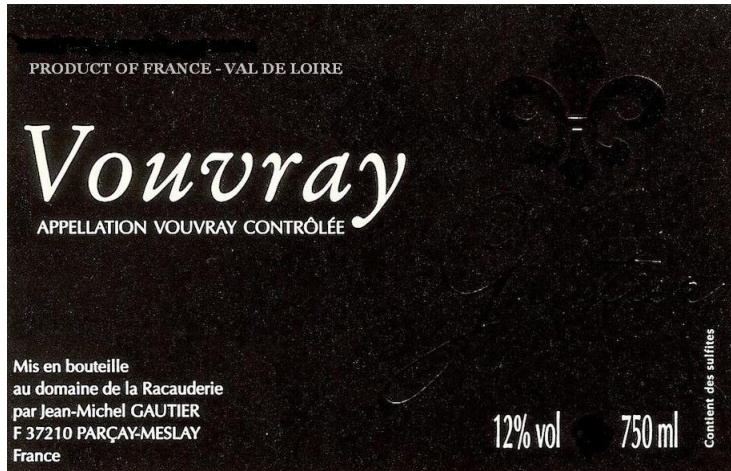


JEAN-MICHEL GAUTIER

VOUVRAY DEMI-SEC



The Gautier family traces their domaine in Vouvray to a land deed from 1669. Today, the Domaine de la Racauderie is run by Benoît and Jean-Michel Gautier, who make traditional Vouvray from the 35-hectare estate. Their extensive underground cellars are carved out of tuffeau limestone, providing perfect natural conditions for the wines. He makes classic dry Vouvray Sec, a racy, off-dry Demi-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:	Benoît & Jean-Michel Gautier
Established:	1981
Farming Practices:	Sustainable
Vineyard:	2 Ha
Soil:	Limestone and Clay
Grape Varieties:	100% Chenin Blanc
Avg Age of Vines:	45 years
Yield/Hectare:	40 hl/ha
Residual Sugar:	25 g/l
Avg Production:	9,000 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. The Gautiers espouse 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 their underground cave. The bottles stay sur latte for 12-18 months, after which they are disgorged.

Tasting Notes: Dress pale yellow color and a nose of white fruit (pear and fishing vines). Long in the final mouth, with a fruit and sweetness balance. Suitable as an aperitif, fine charcuterie, white meats, goat cheeses and desserts.

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