

Sébastien Brunet

Vouvray Sec



Sébastien Brunet inherited the domain located in AOC Vouvray from his grandfather and father who expanded the vineyard holdings to 37 acres. In 2006, he became the owner of the domain. Following his personal winemaking philosophy, Sébastien decided to go into organic conversion. Since 2006, he plows the soils and doesn't use any chemical products. He observes the vines to treat them according to their needs. The grapes are hand-picked and manually selected. Sébastien's goal is to promote a culture of winegrowing that is as wholesome as possible resulting in natural wines.

Vinification is done without chemical yeasts with low sulfur and no chaptalization. The wines are then aged in oak barrels during 12 month on fine lees.

AOC: Vouvray

GRAPE VARIETAL: Chenin blanc

SOIL: Flint clay

AVERAGE AGE OF VINES: 30 years

HARVEST: Manual

VINIFICATION: 80% Vat - 20% Barrel

ALCOHOL CONTANT: 13.3% by volume

RESIDUAL SUGAR: 6 g/L

TO DRINK until 5 years after bottling

TASTING NOTES

The nose is straight; the palate is frank, fruity, harmonious and well balanced with a long lasting finish.

SERVING RECOMMENDATIONS: A crayfish salad with mango petals and an orange sauce

