

# Vouvray

LOIRE VALLEY AOC

## YOURS TO DISCOVER



April 2023



# VAL DE LOIRE MILLÉSIME IN VOUVRAY



The following winemakers were present at the event:

CHATEAU Valmer  
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DOMAINE de la Chatâigeraie  
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DOMAINE Darragon  
*vigneronavouvray@maisondarragon.fr*

DOMAINE du Margalleau  
*earl.pieaux@orange.fr*

DOMAINE Florian Le Capitaine  
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DOMAINE François & Julien Pinon  
*francois.pinon@wanadoo.fr*

DOMAINE Huet  
*helene@domainehuet.com*

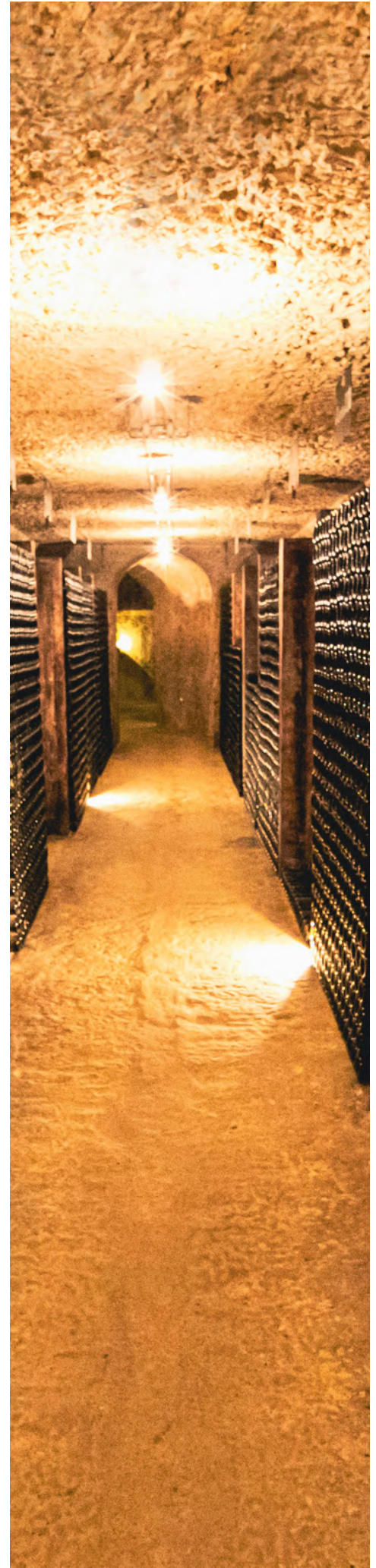
DOMAINE Philippe Brisebarre  
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DOMAINE Sébastien Brunet  
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DOMAINE Vigneau-Chevreau  
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DOMAINE Vincent Carême  
*vin@vincentcareme.fr*

VIGNOBLES Alain Robert  
*info@vignoblealainrobert.com*





In addition to the 2022 vintage, during lunch you tasted the following wines:

## DRY

Domaine Sébastien Brunet – Renaissance 2021

Vignoble Alain Robert – Empreinte 2021

Vignoble Alain Robert – Les Charmes 2021

Domaine des Cormiers Roux – Le Sec 2021

Vignoble Brisebarre – Sec 2021

Domaine Thierry Cosme – Cuvée Magistrale 2021

*thierry.cosme@wanadoo.fr*

Domaine Vincent Carême – Le Peu Morier 2021

Domaine Aubert – Sec 2021

Domaine Benjamin Serer – Le Bouchet 2021

*benjamin.serer@neuf.fr*

Domaine des Lauriers – Sec 2021

*lkraft@wanadoo.fr*

Domaine des Aubuisières – Le Petit Clos 2021

Domaine Florian Le Capitaine – Les Aumônes 2021

Domaine Denis Meunier – Inattendu du Clos Franc 2021

*cavemeunier@orange.fr*

Domaine de la Canopée – Clairière 2021

Château Gaudrelle – Le Sec 2021

*eric.pasquier@chateaugaudrelle.com*

Domaine de la Chataigneraie – Argilex 2021

Domaine Sébastien Brunet – Les Pentes de la Folie 2021

Caves Cathelineau – La Folie Partagée 2021

*cathelineau@wanadoo.fr*





## MEDIUM-DRY

Domaine du Margalleau - 2021

Domaine des Cormiers Roux - Grains de Chenin, 2021

Domaine Vigneau-Chevreau - Clos de Vaux, 2019

Domaine François et Julien Pinon - Les Trois Argiles, 2020

Domaine Huet - Le Haut Lieu, 2020

Château de Valmer - 2016

Clos de la Meslerie - 2018

*p.hahn@wanadoo.fr*

Domaine Yves et Denis Breussin - 2021

*denis.breussin@orange.fr*

## SWEET

Domaine de la Croix des Vainqueurs - Le Bouchet, 2018

*lacroixdesvainqueurs@gmail.com*

Domaine Pierre Champion - 2018

*pierrechampion37@gmail.com*

Domaine de la Fontainerie - Le C, 2009

*c.dhoyederuet@orange.fr*

Domaine Christophe Gaudron - Cuvée Élisée, 2011

*contact@christophegaudron.fr*

Domaine de la Galinière - Deronnières, 2018

*domainedelagaliniere0409@orange.fr*



# SPARKLING

Maison Darragon – Brut

Domaine Sylvain Gaudron – Blanc de Chenin, Brut

Domaine Damien Pinon – Le Brut, Brut 2019

Domaine Damien Pinon – Chapitre XV, Extra Brut (non dosé) 2015

Domaine Yves et Denis Breussin – Extra Bulles, Brut (non dosé) 2018

Domaine de la Robinière – Extra Brut 2019

*[vins.raimbault@larobiniere.fr](mailto:vins.raimbault@larobiniere.fr)*

Domaine de Beauclair – Tradition, Brut 2019

*[domainedebeauclair@sfr.fr](mailto:domainedebeauclair@sfr.fr)*

Domaine d'Orfeuilles – Feuilles d'Or, Brut (non dosé) 2013

Maison Darragon – Cuvée Antique, Brut

Château de Moncontour – Grande Réserve Moncontour, Brut 2019

*[secretariat@moncontour.com](mailto:secretariat@moncontour.com)*

Domaine Jean-Paul Couamais – Cuvée Suprême, Brut 2017

*[chcloarec@omdv.fr](mailto:chcloarec@omdv.fr)*

Domaine Champalou – Extra Brut 2016

Domaine Boutet-Saulnier – Extra Brut (non dosé) 2016

*[christophe-boutet@wanadoo.fr](mailto:christophe-boutet@wanadoo.fr)*







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## IN THE LOIRE VALLEY

a region listed as a World Heritage Site by UNESCO, the winemakers of AOC Vouvray reveal the very best in their grapes. Vouvray wines are unique as they are made using only one grape variety: **Chenin Blanc**

When grown in the Vouvray area, Chenin Blanc, an emblematic grape of the Loire Valley, produces wines that are aromatically diverse and perfectly balanced. It allows winemakers to produce a complete range of styles :  
**dry, medium-dry, sweet and sparkling**



# OUR HISTORY



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Saint Martin founded the famous Abbey of Marmoutier and planted the first vines in Vouvray, initiating a tradition that has lasted for 2000 years

1200s

As early as the 13th century, white grape varieties were exclusively planted on the edge of the plateaux and hillsides made of stony and limestone soils. Chenin Blanc becomes the variety of choice





# 1400 -1500

Vouvray is prized by French kings who spent time in castles in the Touraine region. It is served at the king's table, and distributed throughout Europe by Dutch merchants via the Loire River



# 1906

The Vouvray interprofessional organisation is founded to combat inferior wines being falsely marketed as Vouvray

# 1936-1937

Vouvray becomes the first "Appellation d'Origine Contrôlée" recognized in the Touraine region





# VOUVRAY TODAY

Today, the Vouvray vineyard remains practically unchanged, with 150 estates in 8 villages: Tours, Vouvray, Chançay, Noizay, Reugny, Rochecorbon, Vernou-sur-Brenne and Parçay-Meslay.







# KEY FIGURES

25%

of annual production is  
exported

2 300

hectares total in the  
appellation

7%

of chenin blanc grown  
worldwide is in Vouvray

26 000

hectoliters exported  
annually





# TERROIR

The Loire – the longest river in France and the last wild river in Europe – is the gateway to the vineyards. The vines overlook this majestic river which, for centuries, was a busy means of transportation for wines, transported up and down the river on traditional wooden boats called ‘gabares’.

T





# CLIMATE

The Loire River helps naturally regulate the local climate and temperature, notably in the vineyards, found in valleys that shape the hillsides.



Sea and inland winds between the plateau and the river create ideal conditions



The heart of the Loire Valley receives 580 mm (22 in) of rain per year



Summers have at least one heatwave that lasts several days



# GROWING CONDITIONS

Soil is a key component of the terroir. The Vouvray vineyards are made up of several different soil layers that contribute to the wines' complexity.

The soils that frame the edge of the plateau overlooking the Loire are made of soft chalk from the Turonian period called **tuffeau**. This is topped with a clay and siliceous layer from the Senonian, Eocene and Mio-pliocene periods and crowned by silt wind-blown deposits from the Quaternary era.





# OUR WINEMAKING CULTURE



The Vouvray region is characterized by **lieux-dits**, small geographical areas bearing traditional names or by walled vineyard parcels also known as **clos**. These indications reflect Vouvray's geological diversity and reputation.

The most prestigious clos such as **Clos Naudin**, **Clos du Bourg**, **Clos du Petit Mont** or **Clos de Rougemont** are renowned worldwide.

Clos are often located close to the edge of the limestone ridge overlooking the valleys, directly above the troglodyte wine cellars dug in the limestone.

Since Roman times, the Vouvray appellation has been known for its troglodyte wine cellars, dug into the yellow limestone cliffs of the valleys. These former limestone quarries provided the stone for the houses, churches and vineyard walls of the area, and have a rich history ; they once used to grow mushrooms, and even provided hideouts for members of the French Resistance in WWII.

With high humidity and a constant temperature of 12°C (53°F) year-round, they offer ideal natural conditions to make, store and age quality wines. These vast, ancient natural storage and handling areas allow the Vouvray wines to develop new aromas and complex flavors.





# SUSTAINABILITY

Mindful of the effect that their actions have on the terroir and the region, particularly in light of increasing extreme weather events, winegrowers of the Vouvray AOC have collectively implemented several sustainability measures to confront the growing threat of climate change.



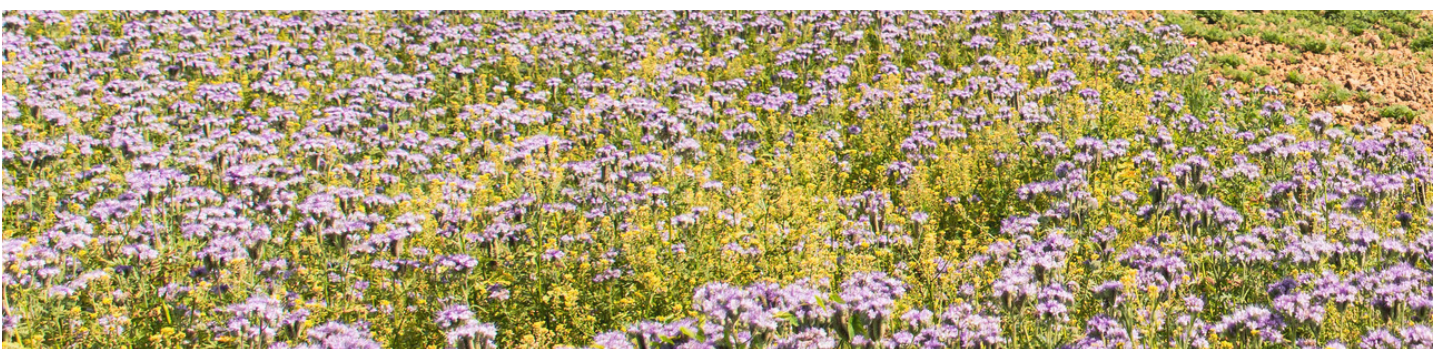


Since 2020, 100% Vouvray producers have stopped using full chemical weed control to remove weeds; this practice has been discontinued in the appellation. Moreover, for the past 10 years, many have also replaced insecticides with alternative methods, like pheromones.

The AOC organization has also spearheaded a new recycling initiative to recovering and reusing plastic waste.

On an individual level, winegrowers are exploring various creative strategies to safeguard the future of the Vouvray appellation, such as agroforestry.

The Chenin Blanc grape is intrinsically sustainable by virtue of its adaptable nature, which makes it uniquely resilient to climate events, as evidenced by the 2022 vintage's success in spite of excessive heat.





# EXPRESSIVE WINES

The Vouvray appellation's strength lies in its ability to produce 4 distinct types of wine all from the same Chenin Blanc grapes, depending on when the grapes are harvested and how they are treated after. Each harvest is different, reflected starkly in the vintage effect. Their wide aromatic diversity makes Vouvray wines an excellent pairing choice for an astounding range of cuisines.







# DRY

Dry Vouvray wines are made from the first grapes in the harvest, and result in a fresh and crisp whites. A dry Vouvray is perfect with a delicate sea bream ceviche, sushi, or Comté cheese. It also lightens up rich dishes such as avocado toast or deep-friend Camembert.

## HOW TO BEST ENJOY :



Serve chilled:  
9-11° C / 48-51° F



Aging potential of  
5 -15 years



Pairs best with seafood (grilled, marinated, or served in a cream sauce)



Notes of acacia, cloves, rose, pear, citrus; hickory and smoke with age

# MEDIUM-DRY

Medium-dry Vouvrays are driven by terroir and offer a beautiful balance between sugar and acidity and a silky texture that retains freshness. This wine adds sophistication to fish, white meat and poultry. It also brings out the best in dishes that are a combination of sweet and savory flavours, such as honey- or citrus-based sauces.

## HOW TO BEST ENJOY :



Serve chilled:  
9-11° C / 48-51° F



Aging potential of  
10+years



Pairs best with tajines, Thai  
curries or Sunday brunch



Well-balanced with notes of  
fruits





# SWEET

Sweet Vouvray is made from the ripest grapes, high in sugar content, picked after they have been dried out by the wind and the sun, known as **passerillage**, or after **noble rot** (*Botrytis Cinerea*) has set in. A sweet Vouvray can be drunk alone as an aperitif or as a dessert wine. The 1989, 1990, 1996, 2003, 2005, 2009, 2015 and 2018 vintages are world-renowned.

## HOW TO BEST ENJOY :



Serve chilled:  
9-11° C / 48-51° F



Aging potential of  
30-40 years



Pairs best with foie gras, ginger bread, blue cheese, meat or chicken



Notes of citrus, pear, mirabelle plum and exotic fruit ; honey, almonds, quince and spices with age

# SPARKLING

Sparkling Vouvray are made using the traditional method, involving a second fermentation after bottling. The wines are then aged for a minimum of 12 months and painstakingly turned daily.

A sparkling Vouvray makes the perfect aperitif, and is fabulous in cocktails. It can even be served throughout the meal, from aperitif to dessert, and is an ideal wine for celebrations. Sparkling Vouvray accentuates strong flavors, like creamy burrata or spicy fishcakes.

## HOW TO BEST ENJOY :



Serve very chilled:  
8° C / 46° F



Aging potential of  
3-10 years



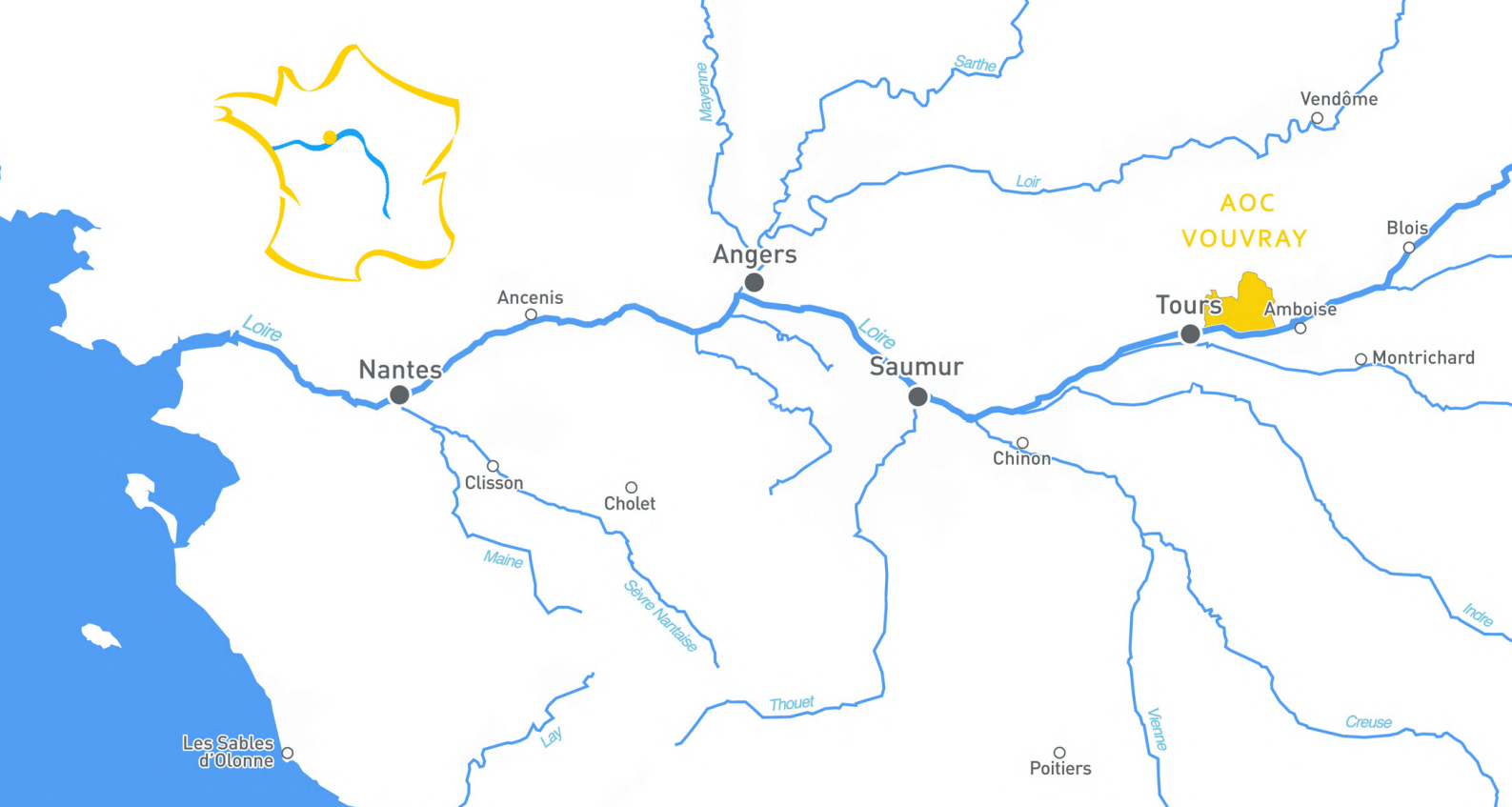
Pairs best with strong flavors  
like lox, tapas, oysters...



Notes of acacia, fresh fruit,  
citrus, herbs ; brioche or  
pistachio with age







# GET IN TOUCH

The **Vouvray AOC** is a collective of winegrowers of the Vouvray AOC region in the Loire Valley. Founded in 1906, the Vouvray AOC works to promote Vouvray wines worldwide through various campaigns, trade shows, and outreach.



@vinsdevouvray\_official



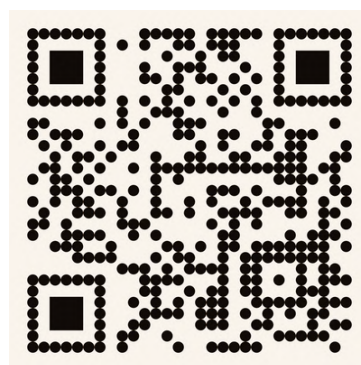
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Vins de Vouvray



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