

# Domaine François PINON

VOUVRAY A.O.C.

Loire valley

## The history:

Established in 1786, the estate has been built up over the last seven generations and now covers 37 acres. The vineyard is situated 5 kilometres North-East of Vouvray, in the *vallée de Cousse*. The diversity of our wine is due to the rich variety of soils (mostly clay and flint), the various sun exposures and the age of the vines.

In 1987, François PINON, former child psychologist, took over the family estate from his father. Combining traditional techniques (such as short pruning, working the soil and low yields) with the latest technology, François emphasizes ecologically friendly vineyards and cellar practices.

Typical of the Loire valley, Chenin blanc is the only grape variety grown for Vouvray, with a traditional density of 6 600 plants/hectare.

## The organic agriculture:

Since spring 2003, and in order to bring out the character of the terroir, the estate has been operating according to the principles of organic agriculture (Ecocert certification):

- Creation of a living soil, rich in microbial life, without the use of pesticides and weedkillers
- Reinforcement of the plants' resistance to diseases, thanks to working the soil mechanically
- Minimal use of organic manure
- Use of organic treatments in the lowest possible doses, in order to preserve fauna that will help the development of both the leaves and the grapes.

## The harvest:

The hand picking (done by approximately 25 workers over 3 weeks) allows us to make a precise selection of the clusters. Thus, the grapes arrive in the press whole and intact. Firstly we harvest the clusters for the sparkling wine. The harvest continues with the dry and slightly sweet wine. When the weather conditions allow, we select overripe grapes (affected by botrytis) for the moelleux and the liqueux (dessert wine).

The cuvée *Silex noir* is harvested on flint soil and the cuvée *Trois argiles* on clay soil.

The *Déronnières* -a new cuvée- comes from our prize land, which is rich in chalk.

## The vinification:

After being pressed, the juice is stored in large vats for 12-24 hours, while the solid matter settles to the bottom of the tank. When the juice is clear, it ferments without the addition of yeast. Tunneled into the rock of the hillside, the cellars house oak barrels and stainless steel tanks, enabling us to balance winemaking between still and sparkling wines. The wines remain on their fine lees until Easter. After one rack and a filtration, they are bottled over the course of april.

Vines aged between : 0-20 years : 15 %  
20-40 years : 45 %  
40-70 years : 40 %

Soils : Clay : 37 %  
Flint : 26 %  
Clay and flint : 37 %





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## Sparkling wines

	Vintage	Alcohol %	Res. sugar gr/l	Acid. tot. gr/l	p.H.
Brut	2012	12,1	9	4,5	3,27
Brut non dosé	2011	12,7	2,5	5,5	3,11
Demi-sec	2011	12,5	33	5,9	3,10

## Still wines

	Vintage	Alcohol %	Res. sugar gr/l	Acid. tot. gr/l	p.H.
<b>Sec</b>	2012	11,8	6,8	5,8	3,15
	2014	11,8	3	6	3,19
<b>Demi-sec</b>					
<i>Silex noir</i>	2014	12,1	15	6,4	3,15
<i>Les trois argiles</i>	2014	12,2	15	6,2	3,19
<i>Les Déronnières</i>	2014	12,4	18	6	3,15
<b>Moelleux</b>					
	2003	12,3	53	4	3,47
<b>Liquoreux</b>					
<i>Botrytis (50 cl)</i>	2005	10,7	152	4,2	3,56