



# Domaine François et Julien Pinon

Since 1786 - Vouvray - Loire Valley

## Pricelist 2020 - Export

Price ex-cellar - Without tax - Boxes of 12 bottles

<b>Sparklings</b>	<b>Vintage</b>	<b>Alcohol %</b>	<b>Residual sugar gr/l</b>	<b>Total acidity gr/l</b>	<b>pH</b>	<b>Price (€)</b>
Brut	2017	13	10	5,0	3,22	<b>7,20</b>
Demi-sec	2017	13	30	4,9	3,22	<b>7,20</b>
Brut non dosé (no sugar added)	2015	12,3	2,5	4,8	3,19	<b>8,50</b>
Brut non dosé 7 years on lies	2012	12,3	2,1	4,1	3,28	<b>9,40</b>
Brut spontané (pét' nat' chenin)	2019	13	3	5,0	3,15	<b>7,60</b>
Rosé pétillant naturel	2019	13	4	5,0	3,20	<b>7,60</b>
Magnum brut non dosé	2015	12,3	2,5	4,7	3,22	<b>17,50</b>
<b>Still wines</b>						
<b>Sec (dry)</b>						
Sec (clay)	2019	13	6	5,0	3,20	<b>7,20</b>
Les Déronnières sec (limestone)	2019	13	6	5,0	3,20	<b>8,80</b>
Sec (clay)	2018	13,5	8	4,1	3,27	<b>7,40</b>
Les Déronnières sec (limestone)	2018	13,5	8	4,7	3,14	<b>9,10</b>
<b>Demi-sec (off-dry)</b>						
Silex noir (black flint)	2019	13	24	5,1	3,15	<b>8,20</b>
Les trois argiles (clay)	2019	13	24	5,1	3,16	<b>8,20</b>
Silex noir (black flint)	2018	13,5	26	4,1	3,23	<b>8,30</b>
Les trois argiles (clay)	2018	13	22	4,1	3,23	<b>8,30</b>
Silex noir (black flint)	2017	12,2	13,7	5,4	3,18	<b>8,50</b>
Les trois argiles (clay)	2017	12,4	17,3	5,3	3,22	<b>8,50</b>
Le 2016 (clay and black flint)	2016	13,1	22	5,9	3,07	<b>8,70</b>
<b>Moelleux (sweet wines)</b>						
Moelleux 2018	2018	12,5	73	4,0	3,46	<b>10,10</b>
Le 2016 moelleux	2016	11,85	74	5,5	3,12	<b>11,90</b>
1989 Réserve passerillée	1989	12,03	70	4,5	3,28	<b>27,40</b>
<b>Liquoreux (dessert wines)</b>						
Goutte d'or 50 cl (passerillage)	2018	11,8	123	3,0	3,90	<b>12,50</b>
Botrytis 50 cl (noble rot)	2015	11,4	111	5,0	3,20	<b>13,80</b>
Première trie 50 cl (passerillage)	2003	11,6	103	4,0	3,68	<b>14,30</b>



## François et Julien Pinon - Depuis 1786 Old vintages (export)

Euros - Without tax

### Demi-sec (*off-dry*)

1964 (*fresh, dynamic, exceptionnal*) 70,00 .....

### Moelleux (*sweet stills*)

1989 17,30 .....

1989 Réserve passerillée (*shriveled*) 27,40 .....

1990 17,30 .....

1992 (*the only one of Vouvray*) 16,60 .....

1993 21,60 .....

1995 Cuvée de novembre (« *ice wine* ») 20,30 .....

1997 18,50 .....

2002 Cuvée de novembre 15,40 .....

2003 12,30 .....

2008 16,00 .....

2009 14,10 .....

2011 12,30 .....

### Liquoreux (*dessert wines*)

1989 Botrytis 22,80 .....

1989 Goutte d'or 30,80 .....

1990 Botrytis 24,60 .....

1990 Goutte d'or 43,00 .....

1995 Botrytis 27,70 .....

1996 Botrytis 24,60 .....

1996 Première trie 24,60 .....

2003 Première trie 21,60 .....

2005 Botrytis 24,60 .....

### Liquoreux (50 cl)

1995 Botrytis 21,60 .....

1996 Botrytis 21,60 .....

1997 Première trie 24,60 .....

2003 Première trie 14,20 .....

### Liquoreux magnum

1989 Goutte d'or 61,60 .....

# Domaine François et Julien Pinon

Vouvray - Loire Valley - Since 1786

## 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. He works now with his son Julien, former city planner.

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 liquoreux (dessert wine).

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

The *Déronnières sec* -a new dry cuvée- comes from our prize land, a cliff of limestone.

## 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 %

