

### **Domaine François et Julien Pinon**

Julien Pinon returned to the family estate in 2015 after five years working as a city planner in Lille. Julien Pinon took the reins following the untimely passing of François Pinon in early 2021. He is the eighth generation of this domaine, founded in 1786. The family converted to organics before it was fashionable, and that philosophy follows through in the winery with wild fermentations and the merest use of sulfur at bottling. The resulting wines bristle with energy and purity, and there's a clear impression that these are wines that are loved. There's an increasing proportion of dry wines, due to market demand, and if you want to see the stylistic differences between terroirs in Vouvray, try the Sec - off predominantly clay soil - and the Déronnières sec, which is sourced off chalky soils. The Silex Noir is a modern interpretation of demi-sec and the balance is excellent; if only more demi-secs were made this way, more people would drink them. Sparkling wines account for one-third of production and there are both Pet-Nat styles (including a Pet-Nat Rosé) and a traditional method, which has no dosage added but doesn't need it to attain balance.

#### **2019 Domaine François et Julien Pinon Silex Noir**

A charming, demi-sec style, the 2019 Silex Noir offers tenderness in a poised core. The bright acidity and influence of the flint soil positively cut through the residual sugar, making it seem drier than its 25g/L. There's excellent concentration here, and delightful purity. Finely balanced and lengthy, with a hint of nuttiness to the citrus and crunchy apple fruit on the mouth-coatingly textured finish.

-- Rebecca Gibb MW **94 points**

#### **2019 Domaine François et Julien Pinon Les Déronnières Sec**

Made in the same way as the clay-based Sec from the estate, the 2019 Les Déronnières Sec is a little finer in terms of texture due to the chalk-dominant soil. It has an attractive, floral and apple fragrance and offers finesse and elegance, holding its core beautifully and providing fine texture on the long-drawn-out finish.

-- Rebecca Gibb MW **93 points**

#### **2017 Domaine François et Julien Pinon Brut Non Dosé**

A richly fragrant, dry sparkling 2017 Brut Non Dosé with ripe, baked apples, pear fruit and savory characters. There's a core of intense fruit and plentiful richness on the mid-palate, creating a vinous style. After three years on lees, there's a fine and gently integrated mousse. You can expect a chalky texture and a creamy note on the fresh finish. While there's been no dosage, it isn't aggressively dry, as these styles can be, but well balanced. One of the best sparklers you'll find in Vouvray.

-- Rebecca Gibb MW **92 points**

#### **2019 Domaine François et Julien Pinon Sec**

The 2019 Sec has delightful clarity and fruit purity, offering fine citrus and floral notes. While it's round and seamless in shape thanks to clay soils and fermentation in older barrels, it's light on its feet, which is no mean feat. Excellent concentration of fruit.

-- Rebecca Gibb MW **91 points**

[Vinous 25<sup>th</sup> March 2021 <https://www.vinous.com/articles/interpreting-chenin-blanc-mar-2021>]