



EVERY BOTTLE



TELLS A STORY

MAISON DARRAGON VOUVRAY AOC SEC LES TUFFES

TECHNICAL INFORMATION



| | |
|---------------------------------|---|
| Country | France |
| Producer | Maison Darragon |
| Dominant Varietal | Chenin Blanc |
| Vintage | 2019 |
| Grape variety | 100% Chenin blanc |
| Average age of the vines | 30 years |
| Alcohol content | 13.5% |
| Residual sugar level | 5 grams/ liter |
| Ideal serving temp | 10°C / 50°F. |
| Scores | 90-94 |
| Press | 91 Points - Wine Enthusiast, 2019 Vintage |

WINEMAKER NOTES

The Darragon family have been winegrowers in Vouvray for nine generations (since 1761). Over time, they have put down deep roots in the Vouvray region, passing down their know-how to obtain a high-quality product. The vineyard is located between the village of Vouvray and the border of the municipality of Vernou-sur-Brenne. The estate now covers 40 hectares (99 acres). Mindful of the quality of the product and the environment, integrated farming methods are used on the estate. The wines are made in a newly built cellar and aged in troglodyte caves before being sold.

Vouvray is dedicated almost exclusively to the Chenin grape variety, which expresses itself here like nowhere else. The temperate climate ensures the grapes gently ripen, and the sweetness and acidity produce perfectly balanced Vouvray wines with a lingering freshness that can be aged for dozens of years. From vines growing in various terroirs, Maison Darragon creates Fines Bulles (fine bubbles), sparkling and Méthode Traditionnelle (traditional method) Vouvray wines, as well as elegant still wines, which are dry, semidry, sweet or very sweet depending on the vintage.

TASTING NOTES

Elegant pale gold color with brilliant glints. Intense nose combining aromas of citrus fruit and white flowers. Ample palate, crystalline character, enveloping freshness, generously fruity. Long and deliciously aromatic finish.

VINEYARD

Grape ripeness monitoring and establishment of a harvest plan, the harvest is immediately poured into the pneumatic press to be pressed at low pressure, juice selection. Low-temperature settling - Fermentation temperature regulation (16°C / 60°F) - Aged on fine lees with stirring for 6 months - Racking - Sterile filtration during bottling.



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