



VOUVRAY AOC

DEMI-SEC (SEMI-DRY)

Le Haut des Ruettes 2020

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, semi-dry, sweet or very sweet depending on the vintage.

Grape variety: 100% Chenin blanc.

Average age of the vines: 30 years old.

Terroirs: Calcareous clay / Siliceous-clay.

Residual sugar: 19 grams / litre.

ABV: 13% alc.

Vinification & Ageing: 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

Tasting notes: The brilliant and bright pale-yellow colour with golden glints leads to a nose combining the sweetness of pale-fleshed fruit with that of honeyed flowers. Delicately tender and sweet on the palate, with a good balance of sweetness and freshness. Long and harmonious finish.

Ideal serving temperature: 10°C / 50°F.



Maison Darragon

34 rue de Sanzelle – 37210 Vouvray - France



VOUVRAY AOC SEC (DRY) Les Tuffes 2020

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Grape variety: 100% Chenin blanc.

Average age of the vines: 30 years old.

Terroirs: Calcareous clay / Siliceous-clay.

Residual sugar: 5 grams / litre.

ABV: 13.5% alc.

Vinification & Ageing: 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 / 61°F) – Aged on fine lees with stirring for 6 months – Racking – Sterile filtration during bottling.

Tasting notes: Elegant pale gold colour 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.

Ideal serving temperature: 10°C / 50°F.



Maison Darragon

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VOUVRAY AOC

Méthode Traditionnelle

BRUT

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Vinification & Ageing: 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 / 61°F) – Racking – Aged on fine lees for 6 months – Filtration – Bottling and secondary fermentation in our troglodyte caves, aged for a minimum of 18 months before riddling and disgorging. Pressure: 5 to 6 bars.

Tasting notes: Brilliant pale-yellow colour with green glints, beautifully fine and regular bead. Enticing and expressive nose combining aromas of honey and dried fruit with notes of tuffeau stone (local limestone). The fresh attack leads to a well-balanced palate with citrus fruit aromas that linger in a delicate finish.

Ideal serving temperature: 8 °C / 46°F.

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