

Domaine de Vodanis

VOUVRAY
MÉTHODE TRADITIONNELLE



Domaine de Vodanis was founded in 2007 by two young friends, Francois Gilet and Nicolas Darracq. Both met at the winemaking school in the Loire Valley in Amboise. After working and training on their own, Francois working at the estate of his cousin Jean Marc Gilet, and Nicolas with another producer in Rochecorbon, they decided to join forces. With the help of Francois's family, they took over a long-term lease on the Vodanis Vineyard (4, 5Ha) from the famed Huet estate, which had recently changed ownership. During that time, they added another 10 hectares located deeper into the plateau of Rochecordon. From the older vines in Vodanis they produce their still wines, whereas the younger vines in their other parcels, with their slightly higher yields, are perfect for producing the chenin blanc destined for the sparkling Vouvray.

The estate sits on limestone soils around the town of Rochecorbon, with vines averaging around 25 years old. The philosophy of this estate revolves around respecting and observing the rhythms of nature, so they use entirely sustainable farming practices, borrowing many techniques from the biodynamic canon. Yields are strictly limited in the vineyards, and they use no chemicals or additives and limit their intervention overall during the winemaking process with the exception of a trace amount of sulphites at bottling. They rack their wines in their ancient and original chalk cellar according to the phases of the moon. Overall, they are dedicated to putting quality first above all.

Vouvray Brut

Vintage: NV

Size: 750ml

Blend: 100% Chenin Blanc

Appellation: Vouvray AOC

Age of Vines: 15 years

Soil: Limestone, deeper topsoil, sandy clay

Yield: 50 hectoliters / hectare

Vineyard Density: 6600 vines / hectare

Vine Type / Clone: Clone 220, root stock riparia gloire

Farming Techniques: Gobelet pruning on wire. Natural grass in the rows.

Treatments in Vineyard: Sustainable methods working towards organic practices.

Time of Harvest: Mid-September

Method of Harvest: Mechanical

Press Type: Direct pneumatic

Yeasts: Indigenous

Racking: Slight racking

Fermentation Vessel: Fiberglass and stainless steel tanks

Fining & Filtration: Remains on fine lees for 1yr before minimal filtration.

Dégorgement: After two years. Riddled by hand.

Alcohol: 12.0%

Dosage: 10g / L

Residual Sugar: < 11 g/L

Total Acidity: 5.7 g/L

Tasting Notes: Pleasant, fine perlage. Intense aromas of fresh stone fruits and floral notes. Good balance and clean finish.



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