

# **Domaine Pichot Clos Saint Mathurin Sparkling Methode Traditionelle**

## **THE FACTS**

**COUNTRY:** France

**REGION:** Loire

**APPELLATION:** Vouvray

**CEPAGE:** 100% Chenin Blanc

**WINEMAKING:** Manually harvested. Pneumatic press and cold settling. Fermentation in 70% stainless steel tank and 30% barrels.

**ALCOHOL BY VOLUME:** 12.0%

**AGING:** Aged for 36 months sur lattes

## **THE STORY**

Jean-Claude Pichot's family is one of the oldest in Vouvray, with origins as viticulturists and restaurateurs dating back to 1739. The family cellars are located in the charming village of Vouvray, in caverns hewn from the rolling hills which were once quarried to provide stone to construct the grand châteaux of the Loire. Domaine Pichot was established in 1996, uniting the three historic vineyards of the family: Coteau de la Biche, Le Peu de la Moriette, and Le Marigny. The vineyards are all in Vouvray, six miles east of Tours on the right bank of the Loire River. The vines are 30 years old on average and are all Chenin Blanc. In an era when most Vouvray wines are bottled by

giants, the stylish wines of the Pichot family continue to show the perfumed elegance of Chenin Blanc.

## **THE ADJECTIVES**

**OVERALL:** Dry & Elegant

**AROMAS / FLAVORS:** white flower, vine peach, toast, almond, dried citrus

**MOUTHFEEL:** Creamy & Lengthy

## **THE SELLING POINTS**

**PAIRINGS:** soft & mild cheeses, oysters, sushi, roasted chicken, French fries

