

## **DOMAINE DE LA PIERRE GRAVÉE Vouvray Sec 'Momentum' 2022**

The "pierre gravée" or carved stone of this unique estate is the passion of winemaker Philippe Guyonnet, who fell in love with Chenin Blanc and its endless potential here in the Vallée Coquette and purchased a small collection of excellent vineyards with well-kept, low-yielding ancient vines. The fruit of this great terroir is then treated to extended aging in Philippe's chilly underground cellars, a slow maturation that teases out infinite layers of enticing perfume and flavor. This family estate and its rare, handcrafted wines represent a new, exciting chapter in the long history of this great Loire appellation, one that just may be its finest yet.

**WINERY:** Domaine de la Pierre Gravée **WINEMAKER:** Philippe Guyonnet

**ESTABLISHED**: 2021

**REGION:** FRANCE • Loire Valley • Vouvray

**APPELLATION:** Vouvray AOC **BLEND:** 100% Chenin Blanc

**VINEYARDS:** A selection of small, estate-owned and older-vine vineyards that are low yielding, facing south in the Vallée Coquette, west of Vouvray. Soils combine "tuffeau," a soft limestone, with brown clay and flint (silex).

AGE OF VINES: 50 years, on average

**WINEMAKING:** Hand-harvested. Pressed directly and cold settled overnight; fermented on indigenous yeasts in 228L oak barrels (10-15% new). Malolactic conversion not allowed. Aged in barrel for 12 months on fine lees; racked then returned to barrel for another 12 months. Blended in tank and aged for six months (total 30 months aging) before bottling unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of roasted pear, ripe Mirabelle plums, orange zest, acacia honey; mixed citrus. Full-bodied, powerful, with silk and weight; bright acidity and ripeness, light spice

**PAIRING SUGGESTIONS:** Oysters baked on the half shell; roasted white fish with fresh herbs; wild mushroom risotto

**NOTES:** 'Momentum' signfies a driving force, realizing the grand potental of Chenin Blanc through careful viticulture and slow aging

