

# Domaine Pichot

## Vouvray Coteau De La Biche

### THE FACTS

**COUNTRY:** France

**REGION:** Loire

**APPELLATION:** Vouvray

**CEPAGE:** 100% Chenin Blanc

**WINEMAKING:** Harvested manually and by machine. Carried out with a pneumatic press. The wine is then allowed to cold settle for 48 hours at 5°C. 90% of the wine is made in stainless steel tanks and 10% in 400-litre wooden vats at temperatures ranging between 16°-18° C.

**ALCOHOL BY VOLUME:** 12.0%

### 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

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

### THE ADJECTIVES

**OVERALL:** Bright & Fruity

**AROMAS / FLAVORS:** pear, apple, citrus, honey, white lilac

**MOUTHFEEL:** Round & Full

### THE SELLING POINTS

**SUSTAINABILITY:** Certified Sustainable, Vegan

**PAIRINGS:** red mullet fillet, oysters, strawberry quinoa tabbouleh, soft cheeses

