

DOMAINE PICHOT



Le Peu de la Mariette

AOC: Vouvray

TYPE OF WINE: semi-dry

GRAPE VARIETY: Chenin Blanc

VINEYARD AREA: 10 hectares (nearly 25 acres)

SOIL TYPE: clayey limestone

PLANTING DENSITY: 6,600 vines per hectare

YIELD: 50 hectolitres per hectare

AGE OF THE VINES: between 25 and 60 years

PRUNING: the vines are pruned back to form short spurs, with no more than 12 buds per vine

HARVESTING: manual and by machine

PRESSING: carried out with a pneumatic press.

The wine is then allowed to cold settle for 48 hours at 5° C (41° F).

WINEMAKING: 80% of this wine is made in stainless steel tanks and 20% in 400-litre wooden vats.

The tanks' temperature is controlled and maintained at about 16°C (61° F) for 2 months.

FILTRATION: carried out with a tangential filter belonging to the Domain

BOTTLING: carried out with the Domain's bottling equipment in March or April in order to preserve all the wine's freshness

PRODUCTION: 86,000 bottles per year

www.domaine-pichot.com