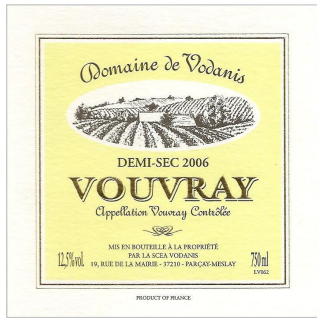


Domaine de Vodanis

TECHNICAL INFORMATION SHEET



Wine Name Vouvray Demi-Sec

Vintage 2009

Appellation Vouvray AOC

Blend 100% Chenin Blanc

Origin of grapes Estate grown 100%

Size of vineyard 4,5 Ha

Treatments in vineyard Sustainable towards organic

Farming techniques Gobelet pruning on wire. Tilled between rows with natural grass

Date of Harvest Late September

Method of Harvest Hand harvested

Method of Pressing Pneumatic press

Pre-fermentation techniques Direct press followed by racking after 6 hours

Length of maceration No maceration (white wine)

Fermentation Vessel Small fiberglass and stainless-steel tanks

Malolactic Fermentation No

Period of contact with fine lees 8 months

Yeasts Indigenous yeasts

Vinification method 100% tank

Filtration and fining methods One filtration before bottling

pH Level Acidity: 6 grams / L

Alcohol 12.00%

Residual Sugar Around 26 g/L

Time of ageing 1 year

Size of Barrels No barrels used

Percentage of new barrels No barrels used

Barrel details No barrels used

Length of time in bottle before release 4 to 6 months

Number of bottles produced 4,000 btls

Tasting Notes

As 2009 is good warm year, grapes achieved perfect ripeness. Remarkable aromas of ripe stone fruits (pear, peach). Off-dry but with wonderful balance. Prominent acidity, very complex and pleasant taste. Clean finish.

Vintage Notes

2009 is a great year. Cool, typical spring. Budding and flowering without any damages. Dry Summer. Perfect weather at harvest time. Uniform maturity.