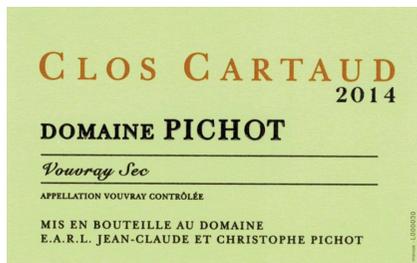


“Less well known than Huet or Clos Naudin, the Pichot’s merit as much praise.” Le Classement - La Revue de Vins de France



Domaine Pichot (Organic)

www.domaine-pichot.com Vouvray (Loire)

The Pichot family is one of the oldest in Vouvray with origins as viticulturists and restaurateurs going back to 1739. Their vineyard holdings are located mostly at the top of the village in the prime “premiere coteau” sites of Le Mont, Haut Lieu and Le Marigny with other holdings scattered throughout the appellation. Harvesting is mostly done by hand and yields are kept low at an average 25 hl/ha. All vineyards are now farmed organically with grasses grown between the rows to reduce the uptake of moisture and vigour to the vines.

Domaine Pichot is an amalgamation of the properties of the father (Jean-Claude) ‘Coteau de la Biche’ and the son (Christophe) ‘Peu de la Moriette’, hence the different labels bearing the name Pichot. The Pichot’s are well known for the brilliant quality of the stunning sweet wines, although their dry and demi-sec wines are also superb. Right across the range these are remarkable wines that will age effortlessly for decades (as vintages back to 1950’s very generously shared from the cellar have demonstrated) and will also provide great satisfaction from a young age.



2014 Vouvray Brut (sparkling) - rated by Revue de Vins de France in as one of the leading sparkling wines of Vouvray

A very fresh and complex sparkling Vouvray aged on its lees up to 3 years until disgorgement. Intense Chenin flavours, very fresh, drinking well now.

2014 Vouvray sec “Coteau de la Biche” (stelvin-luxe seal)

2014 is a classic vintage for dry Vouvray yielding wines of perfume, finesse and lip-smacking freshness. Aromas of pear candied fruit and spice with hints of honey and that distinctive chalkiness that is so typical of great Vouvray. Fine, brilliantly focused flavours with exceptional texture and length with 7 gms residual sugar.

2015 Vouvray sec “Clos Cartaud” (stelvin-luxe seal)

Made from very old vines located above the village very close to beside Clos Baudoin in the Vallee de Nouys where the Pichot family and winery are located. Shows exceptional intensity and old vine depth and wonderful texture and richness balanced by 3 gms residual sugar with refreshing balanced acidity. Stunning.

2014 Vouvray demi-sec “Peu de la Moriette” (stelvin-luxe seal)

A perfumed nose of ripe pineapple. On the palate, it’s juicy with baked apple, spice, anise and hints of honey. The palate is generous and the wine is easy to drink with exceptional length and remarkable precision and balance. 17 grams of residual sugar balanced by notable acidity.

2015 Vouvray demi-sec “Clos Berger” (stelvin-luxe seal) due July 2016

Made from old vines located above the village very close to beside Le Marigny. Just 13 gms/litre of residual sugar. Beautifully intense and fine with great length.

2014 Vouvray moelleux “Le Marigny” (stelvin-luxe seal)

A gently sweet moelleux with residual sugar around 65 grams per litre making this a wine that will match with so many desserts rather than competing with them for sweetness. Also goes superbly with many rich cheeses having sufficient acidity. Drinking well now and will age effortlessly for decades with careful cellaring.

2011 Vouvray tries de grains nobles “Les Larmes de Bacchus”

Produced only in the best years from 1 hectare of 60+ year old vines in the superbly sited vineyard of Le Marigny. The family spend months working this vineyard then harvesting by hand to produce between 1 and 3 barrels in the best years. These painfully low yields give a wine with remarkable acidity that masks its 298 g/l residual sugar. This stunning wine will age effortlessly for 50+ years given careful cellaring. Only 900 bottles produced. Rated by La Revue de Vins de France among the top handful of wines of the Loire Valley from 2011.

Vouvray tries de grains nobles “Les Larmes de Bacchus” 2011, 2009, 2005, 1997, 1996, 1995 Only six vintages made from 1ha old vines.

All 100% Chenin blanc - sparkling, dry, demi-sec and sweet