

LE CLOS DE L'EPINAY



SPECIFICATION SHEET - TETE DE CUVÉE 2015

Wine Estate : Domaine du Clos de l'Épinay
Wine grower: Luc DUMANGE
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VOUVRAY A.O.C. METHODE TRADITIONNELLE
TETE DE CUVÉE BRUT MILLESIME 2015

GOLD AWARD GILBERT & GAILLARD 2019 / HACHETTE 2020

Soil and subsoil composition : LIMESTONE-CLAY	
Grape variety (%) : CHENIN BLANC 100 % from Vouvray area only	
Average age of vines: +/- 30 ans	Surface vines for this vintage: 2,5 Ha
Yield (Hl/Ha) : 34.71	Production : 14 500 bouteilles Available production: 10 000 bouteilles
Mechanical harvest	Lot Number : T 10-03/16
<u>Conditions of harvest:</u> 21 September 2015, nice weather and good conditions. Good maturity	
<u>Wine-making and maturing:</u> pneumatic press / selection of the first press / fermentation temperature controlled / stainless steel tanks / second fermentation in bottles 3 years.	
Contains sulfites : we had liquid sulfide at the end of the fermentation to help to conserve the wine (we know the quantity we need to use because we do an analyses in laboratory before)	
Bottling : 10 March 2016	
GENCOD: 3760070020038 Custom Code EU: 22041093	SO ₂ Total: 71 mg SO₂/l (mg SO ₂ / l)
Alcohol acquired by vol (%): 11,70 %	Total acidity: : 4,9 g/l (g/l en H ₂ SO ₄)
Residual sugars : 5,3 g/l	Volatile acidity: 0,19 g/l (g/l en H ₂ SO ₄)