



# Domaine François et Julien Pinon

Since 1786 - Vouvray - Loire Valley

## Pricelist 2021 - Export

Price ex-cellar - Without tax - Boxes of 12 bottles

<b>Sparklings</b>	<b>Vintage</b>	<b>Alcohol %</b>	<b>Residual sugar gr/l</b>	<b>Total acid. gr/l</b>	<b>pH</b>	<b>Price (€)</b>
Brut / demi-sec	2017	12,3	8 / 25	4,3	3,26	<b>7,20</b>
Brut non dosé (no sugar added)	2017	12,2	0	4,0	3,27	<b>8,60</b>
Brut non dosé 7 years on lees	2012	12,3	2	4,1	3,28	<b>10,40</b>
Brut spontané (pét' nat' from chenin)	2020	12,2	0	4,2	3,11	<b>7,60</b>
Rosé pétillant naturel (côt - grolleau)	2020	12,7	0	4,1	3,20	<b>7,60</b>
Magnum brut non dosé	2015	12,3	2,5	4,7	3,22	<b>17,40</b>
<b>Still wines</b>						
<b>Sec (dry)</b>						
Le Bon Pinon (archaic cuvée)	2020	13,4	7	4,7	3,12	<b>7,60</b>
Sec (clay)	2020	13,2	6	5,4	3,06	<b>7,20</b>
Les Déronnières sec (limestone)	2020	13,4	7	5,0	3,12	<b>8,80</b>
Sec (clay)	2019	12,7	6	5,0	3,08	<b>7,20</b>
Les Déronnières sec (limestone)	2019	13,5	6	4,9	3,10	<b>8,80</b>
Sec (clay)	2018	13,4	8	3,8	3,27	<b>7,40</b>
<b>Demi-sec (off-dry)</b>						
Silex noir (black flint)	2020	13,5	18	4,8	3,14	<b>8,10</b>
Les trois argiles (clay)	2020	13,4	20	5,1	3,14	<b>8,10</b>
Silex noir (black flint)	2019	12,7	24	5,1	3,08	<b>8,20</b>
Les trois argiles (clay)	2019	12,7	24	4,3	3,18	<b>8,20</b>
Silex noir (black flint)	2018	13,5	27	3,9	3,24	<b>8,30</b>
Les trois argiles (clay)	2018	13,2	23	4,0	3,23	<b>8,30</b>
Les trois argiles (clay)	2017	12,4	17,3	5,3	3,22	<b>8,50</b>
<b>Moelleux (sweet wines)</b>						
Moelleux 2018	2018	12,5	76	4,0	3,46	<b>10,10</b>
Le 2016 moelleux	2016	11,85	74	5,5	3,12	<b>11,90</b>
1989 Réserve passerillée (shriveled)	1989	12,03	70	4,5	3,28	<b>26,50</b>
<b>Liquoreux (dessert wines)</b>						
Goutte d'or 50 cl (passerillage)	2018	11,8	123	3,0	3,90	<b>12,50</b>
Botrytis 50 cl (noble rot)	2015	11,4	111	5,0	3,20	<b>13,00</b>
Première trie 50 cl (passerillage)	2003	11,6	103	4,0	3,68	<b>13,50</b>



## François et Julien Pinon - Depuis 1786 Old vintages (export)

	Euros - Without tax	
<b>Demi-sec (off-dry)</b>		
1964 (fresh, dynamic, exceptionnal)	<b>70,00</b>	.....
Le 2013 (the only cuvée saved from the hail)	<b>9,50</b>	.....
2015	<b>8,50</b>	.....
<b>Moelleux (sweet wines)</b>		
1989 Réserve passerillée (shriveled)	<b>26,50</b>	.....
1992	<b>15,50</b>	.....
1993	<b>22,50</b>	.....
1995 Cuvée de novembre (« ice wine»)	<b>19,50</b>	.....
1997	<b>17,50</b>	.....
2002 Cuvée de novembre	<b>14,50</b>	.....
2003	<b>11,50</b>	.....
2008	<b>15,50</b>	.....
2009	<b>13,50</b>	.....
<b>Liquoreux (dessert wines)</b>		
1989 Botrytis	<b>21,50</b>	.....
1989 Goutte d'or	<b>29,50</b>	.....
1990 Botrytis	<b>23,50</b>	.....
1990 Goutte d'or	<b>41,50</b>	.....
1995 Botrytis	<b>26,50</b>	.....
1996 Botrytis	<b>23,50</b>	.....
1996 Première trie	<b>23,50</b>	.....
2003 Première trie	<b>20,50</b>	.....
2005 Botrytis	<b>23,50</b>	.....
<b>Liquoreux (50 cl)</b>		
1995 Botrytis	<b>20,50</b>	.....
1996 Botrytis	<b>20,50</b>	.....
1997 Première trie	<b>23,50</b>	.....
2003 Première trie	<b>13,50</b>	.....
<b>Liquoreux magnum</b>		
1989 Goutte d'or	<b>60,00</b>	.....



# Domaine François et Julien Pinon

## Vouvray - Since 1786 - Loire Valley

### **The history:**

Established in 1786, the estate has been built up over the last eight generations and now covers 14 hectares (33 acres). The vineyard is situated 5 kilometres North-East of Vouvray, in the *Vallée de Cousse*. The diversity of our wine is due to the rich variety of soils (clay, black flint and limestone), the various sun exposures and the age of the vines.

In 1987, François Pinon, former child psychologist, took over the family estate from his father. Combining traditional techniques (such as short pruning, working the soil and low yields) with the latest technology, François has always emphasized ecologically friendly vineyards and cellar practices. His son Julien, former city planner, has taken over in 2018, after three years working with his father.

Typical of the Loire valley, Chenin blanc is the only grape variety grown for Vouvray, with a traditional density of 6 600 plants/hectare.

### **The organic agriculture:**

Since spring 2003, and in order to bring out the character of the terroir, the estate has been operating according to the principles of organic agriculture (Écocert certification):

- Creation of a living soil, rich in microbial life, without the use of pesticides and weedkillers
- Reinforcement of the plants' resistance to diseases, thanks to working the soil mechanically
- Minimal use of organic manure
- Use of organic treatments in the lowest possible doses, in order to preserve fauna that will help the development of both the leaves and the grapes.

### **The harvest:**

The hand picking (done by 30 workers over 3 weeks) allows us to make a precise selection of the clusters. Thus, the grapes arrive in the press whole and intact. Firstly we harvest the clusters for the sparkling wine. The harvest continues with the dry and slightly sweet wine. When the weather conditions allow, we select overripe grapes (affected by botrytis) for the moelleux and the liquoreux (dessert wine).

The cuvée *Silex noir* is harvested on black flint soil and the cuvée *Les trois argiles* on clay soil. The cuvée *Les Déronnières* comes from our prize land : a cliff of limestone.

### **The vinification:**

After being pressed, the juice is stored in large vats for 12-24 hours, while the solid matter settles to the bottom of the tank. When the juice is clear, it ferments without the addition of yeast. Tunneled into the rock of the hillside, the cellars house oak barrels and stainless steel tanks, enabling us to balance winemaking between still and sparkling wines. The wines remain on their fine lees until Easter. After one rack and a filtration, they are bottled over the course of April.

Vines aged between : 0-20 years : 15 %  
20-40 years : 45 %  
40-70 years : 40 %

Soils : Clay : 37 %  
Flint : 26 %  
Clay and flint : 37 %