



Christophe Thorigny

Region: Loire

Village: Parçay-Meslay

Appellation: 10.5ha Vouvray Sec Vouvray Brut

Grower: Christophe Thorigny

The appellation of Vouvray is found on the right bank of the Loire River, just upstream from the city of Tours. The vineyards trace back their history to the year 372 when Saint Martin, Bishop of Tours, planted vines on the right bank of the river at the monastery of Marmoutier. The appellation's only sanctioned grape is Chenin Blanc, known locally as the Pineau de la Loire. Vouvray wines show the remarkable versatility of this grape with wines that can be still or sparkling and range from dry to sweet.

Christophe Thorigny farms 10.5 hectares in the village of Parçay-Meslay, one of the eight villages included in the Vouvray appellation. His family has owned vineyards in the village for four generations and the domaine reached its present size in 1997. Christophe has followed the previous generations by selling the largest part of his production to local negociants while slowly building a client base for his estate bottled wine. Despite this fact, his grandfather dug a spacious cave into the limestone hillside next to their domaine where they mature their sparkling wine.

Christophe farms according to the principle of "lutte raisonnée" or minimal intervention and keeps his yields low by severe pruning throughout the growing season. The vineyard is on a plateau with soils of chalky clay and flinty clay covering a thick layer of limestone known as "tuffeau".

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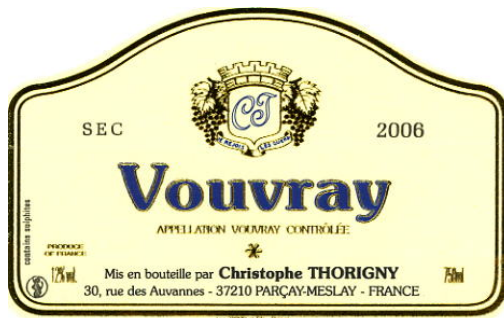
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Vouvray Sec

The Vouvray Sec is a blend of different parcels. The grapes are fermented in temperature controlled stainless steel tanks with different parcels being vinified separately. The assemblages are made in the spring before bottling. The wine finishes with a residual sugar of about 4g/L and becomes particularly expressive after a year of bottle age.



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Vouvray Méthode Traditionnelle Brut

The great majority of Vouvray is made into sparkling wine and Christophe follows the custom by producing more sparkling wine than still wine. The grapes for the Brut are picked on the early side and particular attention is paid to putting only pristine grapes into the fermenting tank. The Brut is made according to the classic Méthode Traditionnelle with an average of 3 years sur "lattes" before disgorgement.

