



## BENJAMIN SERER LES TROIS CHÊNES SEC

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Benjamin Serer climbed the ranks to chef for Alain Ducasse, then went on to open his own brasserie in Tours. He became fascinated with wine, enrolled in the wine school in Amboise, and earned internships with Mathieu Cosme, Vincent Carême, and Philippe Foreau (Clos Naudin). In 2019 he rented a few acres of old vine Chenin in Vouvray and began a new life.

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### VINEYARD

- Site:** From Benjamin's first parcel of old-vine Chenin on Vouvray's *première côte*, ie, the first ridge on the edge of the plateau rising high above the Loire. The name comes from three oaks that grow on a rise in the middle of the parcel.
- Soil:** Clay-limestone with flint.
- Vines:** Roughly 7.5 acres averaging 50+ years of age and farmed without herbicides, pesticides or synthetic fungicides. Benjamin harvests by hand on the early side.
- Varieties:** Chenin Blanc.

### CELLAR

- Vinification & Aging:** Ferments happen spontaneously, and this wine is raised entirely in stainless steel. Normally neither fined nor filtered.
- Production:** 1,000 cases.
- Profile:** Rich, long, and subtle. Citrus, quince, white flowers, stones all command attention.