



BENJAMIN SERER LA TRADITION MÉTHODE TRADITIONNELLE

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.

VINEYARD

- Site:** The Vouvray appellation, immediately east of Tours and across the river on the north side.
- Soil:** Chalky limestone soil of the central Loire Valley.
- Vines:** Roughly 3.7 acres of vines averaging 50+ years of age and farmed without herbicides, pesticides or synthetic fungicides. Benjamin harvests them by hand on the early side.
- Varieties:** Chenin Blanc.

CELLAR

- Vinification & Aging:** Ben's vintage *méthode champenoise*. Ferments are native yeast, and three-quarters of the wine is raised in steel over winter and one-fourth in older 400L barrels. The wine is bottled *en tirage* in March and left to rest on its lees for 12 months before disgorgement. No dosage.
- Production:** ~500 cases
- Profile:** A clean, crisp and very toothsome wine that speaks of its chalk and stones as much as it does of its fruit.

