

Benjamin Serer

Vouvray



Vouvray Le Bouchet 2022

Lovely in its reduction, the 2022 Vouvray Sec Le Bouchet opens with a deep, complex bouquet of ripe orchard fruits, confit citrus, pear and white flowers. Medium- to full-bodied, it's satiny and enveloping, with a lively, charming core of fruit framed by bright acids, concluding with a delicate, gastronomic bitterness.

92+ pts—Yohan Castaing, The Wine Advocate, September 2025

The fully dry 2022 Vouvray Le Bouchet from chef-turned-vigneron Benjamin Serer is a succulent, creamy style with fine tension. It's well-balanced and charming, with a lovely chalky texture that coats the inside of your mouth. Sourced from 50-year-old vines before being naturally fermented, it is delicately handled and tender. Notes of pastry and the merest hint of salinity emerge on the finish. The 2022 is very attractive—I could drink a lot of this. This site is in conversion to organic viticulture.

92 pts—Rebecca Gibb MW, Vinous Media, May 2024

Vouvray Le Bouchet 2021

Benjamin's vines in the well-known lieu à dit of le Bouchet are fifty years of age and he ferments it with native yeasts in old four hundred liter puncheons to full dryness. The 2021 version offers up a lovely bouquet of lemon, quince, chalky soil tones, a touch of lanolin and a topnote of dried flowers. On the palate the wine is full-bodied, nascently complex and well balanced, with a good core, lovely soil inflection, solid acids and lovely focus on the long and youthful finish. This is a lovely result from a difficult vintage in Vouvray. It is approachable today, but still pretty primary in personality and I would be inclined to give it at least a few years in the cellar to allow it to properly blossom. 2026- 2045.

90 pts—John Gilman, View from the Cellar, July-August 2024