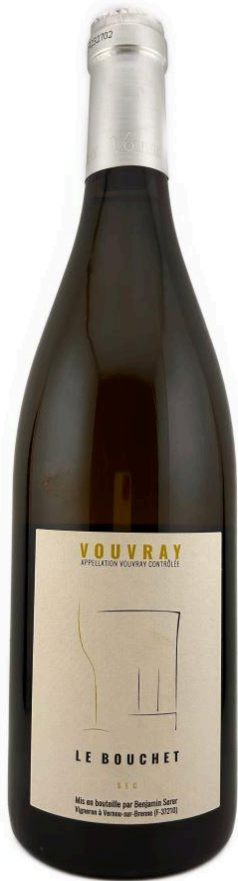




BENJAMIN SERER VOUVRAY LE BOUCHET

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:** On the *première côte* of Vouvray in the lieu-dit Le Bouchet.
- Soil:** Chalky limestone soil of the central Loire Valley.
- Vines:** A parcel of 1.35 acres averaging 50 years of age and farmed without herbicides, pesticides or synthetic fungicides.
- Varieties:** Chenin Blanc.

CELLAR

- Vinification & Aging:** Vinified and aged in older 400L barrels. Bottled in June following the harvest. No filtration and only a touch of sulfur addition at bottling.
- Production:** 800 cases.
- Profile:** Dry, floral and textured; packed with nuance and detail.