

Benjamin Serer Vouvray



The Wines

- *Les Trois Chênes*: Starting with vintage 2023, the Trois Chênes cuvée became the first wine in Benjamin's range of Vouvrais. The name comes from three oaks that grow on a rise in the middle of the Chenin Blanc parcels, which amount to roughly 7.5 acres and have an average vine age of 50 years. The soil is clay-limestone with flint. As with all of his wines, this is allowed to ferment spontaneously and normally is neither fined nor filtered. The élevage takes place in steel. Production averages 1,000 cases.
- *Le Bouchet*: *Le Bouchet* is the name of the lieu-dit where this Chenin Blanc parcel is on the *première côte* of Vouvray. The vines average 50 years of age, the parcel is 1.35 acres, and this is vinified and aged in older 400L barrels. It was bottled in June following the harvest. Production averages 4,000 bottles.
- *Les Grandes Dames*: This is the name of two adjacent parcels in close proximity to Hüet's Clos du Bourg parcel. The Chenin Blanc vines here average 80 years of age and grow in clay-limestone with flint. In cooler years, Benjamin puts the wine in neutral 500L barrels for some nine months of élevage; in riper years, aging can be done in a mix of wood and steel with proportionally more in steel. This is his top cuvée. Production averages 800 cases.
- *Méthode Traditionnelle*: Chenin Blanc. Ben's vintage *méthode champenoise*. Ferments are native, and three-fourths 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 age on its lees for 12 months before disgorgement. No dosage.

Tamlyn Currin in jancisrobinson.com on Loire sparklers: *I've left my personal, entirely-not-objective best for last. Vouvray is not even trying to be champagne, or any other sparkling wine in the world, in the way that Crémant de Loire and Saumur perhaps are. Vouvray sparkling wines seem to be the most transparent transmitters of terroir and vintage; they taste of their stones and they taste of their rain; and they taste of their sunshine and hay and honey and flowers. But even in a lean, cold year, Vouvray sparkling is not about cold-shoulder, catwalk sinews-and-bones austerity that Saumur edges towards. Vouvray wines seem to want connection; they are the wines that lean into the food rather than cut across it; they are the wines that celebrate with you rather than etch the celebratory message on a stone. These Vouvray fizzes are the kind of wines you could go through bottles of if you had a pig on a spit, but, equally, you could curl up on the couch in your slippers with a bowl of butternut or carrot soup and that damn Vouvray fizz would be buzzing in your ear, happy as a bee. You could share it. Or not.*