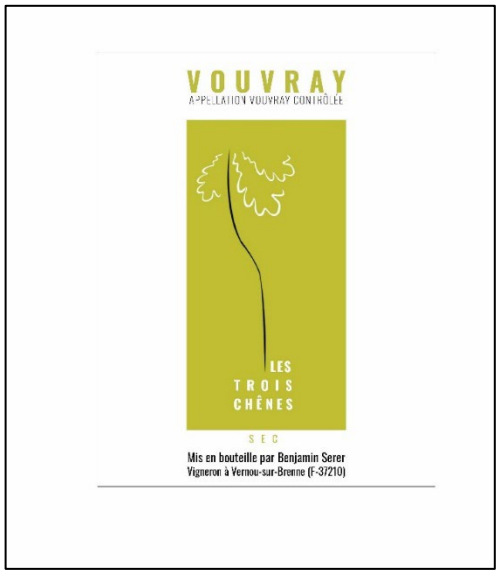
Benjamin Serer
Vouvray



Vouvray Les Trois Chênes 2024

The 2024 Vouvray "les Trois Chênes" Sec from Benjamin Serer is a lovely bottle. The wine is made with old vines planted on flinty-limestone soils and fermented with indigenous yeasts. It offers up a refined aromatic constellation of lemon, quince, lanolin, white flowers, chalk and flint soil tones and a topnote of beeswax. On the palate the wine is bright, full-bodied and zesty, with a fine core of fruit, excellent soil transparency and grip, fine balance and a long, complex finish. There is just a hint of natural wine wildness here, but it is very minimal. 2026-2050.

92 pts– John Gilman, View from the Cellar, July-August 2026

Vouvray Les Trois Chênes 2023

Crafted from vines rooted in clay, limestone and silex soils, the 2023 Vouvray Les Trois Chênes is lovely, opening with aromas of confit citrus, ripe orchard fruits, pear and sweet spice. Medium- to full-bodied, it's satiny and seamless, with a generous attack, an enveloping mid-palate and a long, flinty finish.

90 pts–Yohan Castaing, The Wine Advocate, September 2025