



DOMAINE DU VIKING

Vouvray Brut

In the early part of the 20th century, most of Vouvray (like much of viticultural France) was worked by farmers in polyculture. Cows, sheep, and grain were raised alongside vines. Such was the case for the land belonging to Lionel and Francoise Gauthier, the owners of Domaine du Viking. Francoise's grandparents owned just 2 hectares of vines in the early 1940's along with animals and cereals. Winemaking was something that was done for family and local consumption. All of that changed on August 11, 1944 when Francoise's grandfather, Maurice, was killed by Nazi soldiers after being caught trying to blow up some train tracks. His young son, Francoise's father, was suddenly in charge and in an effort to keep the family afloat, converted all of the land into vineyards. The rest, as they say, is history.

Most of Lionel and Francoise's 13 hectares are not on the famous chalk (tuffeau) soils that make up over 90% of Vouvray but on the hard silex soils of the northern tip of the appellation. This silex produces crisp, mineral, and long-aging Vouvrays that bring to mind great Riesling. The style chez Le Viking (as he refers to himself with only a small degree of irony) is called sec tendre. This "tender dry" style allows for the sugar levels of a demi-sec but with the acidity level of a great Sancerre or Chablis. If you're into Riesling, you're probably going to like this style.

The winery itself isn't so much of a winery as it is a garage. Chestnut is favored for the barrels although more and more wine is being vinified in tank these days. Indigenous yeasts start fermentation and there is little manipulation. These are wines that simply happen. As such, the sugar levels can vary wildly from year to year. Acidity and minerality, however, are always very present. The Vouvray Brut is made from 100% Chenin Blanc from the flint soils in Reugny. Harvested by hand in small baskets and fermented and aged in tank for at least 12 months before bottling. Secondary fermentation is in the bottle with additional aging sur lattes for two years before disgorgement and a minimal dosage.

ORIGIN

France

APPELLATION

Vouvray

SOIL

Flint

AGE OF VINES

15–60

ELEVATION

75–125 meters

VARIETIES

Chenin Blanc

FARMING

Sustainable

FERMENTATION

Hand harvested, natural yeast fermentation in tank

AGING

Minimum of two years aging in bottle before disgorgement, minimal dosage

**JON-DAVID
HEADRICK
SELECTIONS**