



Sébastien Brunet

« Arpent » AOC Vouvray

1,500 cases produced

THE ESTATE Born and raised in Vouvray, Sébastien knows the land as well as anyone, and since taking over his family domaine in 2006, he has elevated the estate's reputation and become associated with a new generation of Vouvray vigneronns who are producing wine in a drier style, and with more natural methods.

Grape growing is hardly new to the Brunet family. For four generations, Sébastien's ancestors have been working this land yet the fruit was sold to the local cooperative. It was not until 1974, when Sébastien's father, Michel, inherited the property that Domaine de la Roche Fleurie was born. At first, Michel had just three hectares (7.4 acres) but expanded the holdings over time. Today, the domaine has 15 hectares (37 acres).

Sébastien joined his father in 2000 after he graduated from a viticulture program in Amboise. When Michel unexpectedly passed away in 2006, Sébastien took over. He is a quiet person and introverted, however in contrast, he crafts incredibly expressive wines that reveal much about him and his winemaking philosophy. Purity rules, and savoring a taste for a few moments unearths many unexpected layers.



TERROIR Sébastien owns 30 plots in the areas of Chançay, Reugny and Vernou-sur-Brenne that add up to a total of 15 hectares. The plots in Vernou-sur-Brenne are planted on clay and limestone while those in Reugny and Chançay are on silex.

FARMING In his second year of organic conversion to Ecocert. Yields are 35 hl/ha. 1,500 cases produced. To keep the yields down, Sébastien does not add fertilizer. Instead, he planted 'Ray Gras,' an herbaceous perennial grass (also known as Ryegrass) that is used for foraging.

GRAPES 100% Chenin Blanc. 30-year old vines.

WINEMAKING All grapes are hand harvested. After being brought back to the winery, the grapes are hand sorted and then pressed gently for 36 hours in a pneumatic press. The juice is fermented with wild yeasts in neutral 400 liter barrels where it also undergoes malolactic fermentation when possible. A small amount of sulfur is used just prior to bottling.

TASTING NOTES Although vinified to dryness, it is generous with its apple-y and melon fruit and has a rich mouthfeel that hints of chalk. The fruit is complemented by flint, honey, citrus and a lengthy, focused finish.

FOOD PAIRING Light pork dishes, vegetable stir fry or poached fish.

