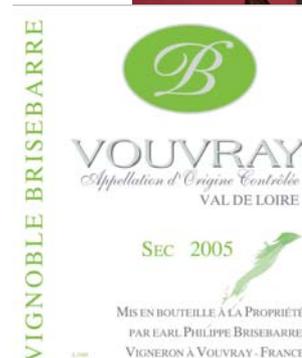


- > **Domain** : Domaine Brisebarre
- > **Winegrower** : Philippe Brisebarre
- > **Town** : Vouvray
- > **Region** : Loire
- > **Appellation(s)** : Vouvray
- > **Cultivated Space** : 25 ha
- > **Production** : 50 000 btles
- > **Soil(s)** : Lime and clay, silica and clay



## The philosophy of the domain :

Respect of "terroir" and authenticity of the controlled appellation of origin. I'm very committed to the AOC notion, and especially to the collective scope, without which the appellation doesn't exist anymore. I really like this citation of Fr. TRISTAN "Tradition is not a return to old-fashioned attachment to the past., but the permanence of origins in time" It reflects my philosophy, to combine tradition and modernity; in a way to manage the vineyards as much as in the style of my wines. We are lucky to have at our disposal some unique terroirs. That is the origin! We are the guardians for the future and for the next generations... that is the endurance. For these reasons, I have installed the "reasoned" production. The use of grassy soil and management of phytosanitary treatments, and also a longer ageing of the wine and a control of the use of SO2..

## Mode of driving of the vineyard, wine-making and ageing :

The vineyard is run using a good balance between tradition and modernity, with a great respect of the terroir. The reasoned production rules are given to all the operation, the harvest time is decided on each plot depending on the maturity level, either in totality, or by selection for some vintages and the finality of wine. The vinification, the aging and the storage of the wines are done in rocky basements, with a daily tracking and temperature controlled fermentation. Some cuvees are vinified and aged in oak barrels. The bottling is done on the domain, with modern techniques.

## Some references :

Guide Hachette des vins, Concours des Ligiers, Wine Spectator, Wine Enthusiast Magazine, Bettane & Desseaveu...



## OUR WINES

**Vouvray Sec**  
( 100 % Chenin )

**Vouvray Sec Cuvée Amédée**  
( 100 % Chenin )

**Vouvray ½ Sec Cuvée Domaine**  
( 100 % Chenin )

**Vouvray Fines Bulles Methode Traditionnelle**  
( 100 % Chenin )

**Vouvray Fines Bulles Methode Traditionnelle Cuvée Millésimée 2003**  
( 100 % Chenin )

**Vouvray Gde Réserve Moelleux**  
( 100 % Chenin )

**Vouvray Moelleux Reserve Personnelle 2003**  
( 100 % Chenin )