selects **DOMÀNE VINCENDEAU** LE CARRÉ DU PUITS

Liv Vincendeau came to the Loire in 2000 with the idea of studying winemaking and eventually having her own domain. She moved from Germany and eventually settled in **Rochefort sur Loire when she and her husba**nd found an old farmhouse for sale. Quickly she found a small parcel at the top of the town and immediately started the work of converting the vineyard to organic. Most of Liv's parcels are Chenin Blanc, ranging from 10-80 year old vines. There is some Cabernet Franc, Gamay and Grolleau. The soil is mostly schist with mineral deposits scattered all over the vineyard. Liv believes in low-interventionist winemaking using naturally occurring yeast and minimal sulphur.

VINTAGE: 2019

REGION: Loire Valley, France/AOC Anjou Blanc **GRAPES: Chenin Blanc** YEASTS: Native with pied de cuve **MACERATION:** Direct press FERMENTATION: Malo in barrel AGED FOR: 1.5 years in barrel before bottling, 1-2 years in bottle FILTRATION: Diatomaceous earth FARMING: Biodynamic, dry farmed **ALCOHOL CONTENT: 14% RESIDUAL SUGAR: 1.7g** ADDED SO2: 42 ppm VINE AGE: 80 years SOIL: Purple & green schist, volcanic, quartz TOTAL PRODUCTION: 3300 bottles

