

# ROMM

## selects

# DOMÄNE VINCENDEAU

## LE CARRÉ DU PUIITS

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 husband 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: 2018**

**REGION: Loire Valley, France/AOC Anjou Blanc**

**GRAPES: Chenin Blanc**

**YEASTS: Native with pied de cuve**

**MACERATION: Direct press**

**FERMENTATION: Barrel, malo**

**AGED FOR: 1.5 years in barrel before bottling, 1-2 years in bottle**

**FILTRATION: Diatomaceous earth**

**FARMING: Biodynamic, dry farmed**

**ALCOHOL CONTENT: 14.5%**

**RESIDUAL SUGAR: 2g**

**ADDED SO2: 32ppm**

**VINE AGE: 16 years**

**SOIL: Schist, volcanic, quartz**

**TOTAL PRODUCTION: 1000 bottles**

**VOLUME: 750mL**



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ANJOU