

ROMI selects

DOMAINE VINCENDEAU PETNAT DE LIV

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: 2022

REGION: Loire Valley, France

GRAPES: 95% Chenin Blanc, 5% Grolleau

YEASTS: Native with pied de cuve for first fermentation, commercial organic champagne yeast for 2nd fermentation

MACERATION: Direct press

FERMENTATION VESSEL: Stainless steel

CLARIFICATION/FILTRATION: Tangential

DISGORGEMENT: Non-disgorged

DOSAGE: 0g/L

ALCOHOL CONTENT: 13%

ADDED SO2: <15ppm

VINE AGE: 60 years

FARMING: Biodynamic, dry farmed

SOIL: Schist, volcanic, quartz

TOTAL PRODUCTION: 2,300 bottles

VOLUME: 750mL



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