

ROMM

selects

DOMÄNE VINCENDEAU LE RAGUENET

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 very little sulphur.

VINTAGE: 2016

REGION: Anjou, Loire Valley, France

GRAPES: Chenin Blanc

YEASTS: Wild

MACERATION: Direct press

FERMENTATION: Stainless steel

AGED FOR: 8 months in stainless

CLARIFICATION/FILTRATION: Filtered on diatomaceous earth

FARMING: Organic

ALCOHOL CONTENT: 12%

SO2: 38ppm

VINE AGE: 15 - 75 years

SOIL: Schist, volcanic, quartz

VOLUME: 750mL

