

ROMM

selects

DOMAINE VINCENDEAU ROSA

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: 2021

REGION: Loire Valley, France

GRAPES: 83% Grolleau Noir, 13% Chenin Blanc, 4% Cabernet Franc

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

MACERATION: Direct press for Grolleau and Chenin Blanc, short maceration on Cabernet Franc

FERMENTATION VESSEL: Stainless steel

AGED FOR: 6 months sur lees

CLARIFICATION/FILTRATION: Tangential

FARMING: Biodynamic, dry farmed

ALCOHOL CONTENT: 11.5%

ADDED SO2: 31ppm

VINE AGE: 6 years

SOIL: Schist, volcanic, quartz

TOTAL PRODUCTION: 2600 bottles

