

ROMM

selects

DOMÄNE VINCENDEAU ZEITLOS

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 de Crémant de Loire

GRAPES: Chenin Blanc

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

MACERATION: Direct press

FERMENTATION: Stainless

AGED FOR: 2-4 years sur lees

CLARIFICATION/FILTRATION: Tangential

FARMING: Biodynamic, dry farmed

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 0.8g

SO2: 25ppm

VINE AGE: 40 years

SOIL: Schist, volcanic, quartz

TOTAL PRODUCTION: 2500 bottles

