



WINE MAKER

Christophe Vigneau-Chevreau

FARMING

Biodynamic, Certified Organic

VARIETALS

Chenin Blanc

FEATURES

Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750

Domaine Vigneau-Chevreau Vouvrays Clos de Rougemont

FRANCE, LOIRE VALLEY, VOUVRAY

WHITE

WINERY OVERVIEW

Since 1875, the Vigneau-Chevreau family has farmed the chalky soils of this 69-acre Vouvrays domaine. The late Jean-Michel Vigneau was the first to estate bottle the wines, and began steering the family domaine in an organic direction. In the 1990s, Jean-Michel's sons, the 5th generation to farm here, took the next step by adopting a biodynamic vineyard regimen. Thus, the domaine has been practicing biodynamic farming since 1995 and achieved organic certification from Ecocert in 1999. Firm believers in tapping into the natural rhythms between the earth and its atmosphere, the brothers employ all the biodynamic farming principles, including the scheduling of specific vineyard work according to the Maria Thun lunar calendar and use of homeopathic preparations for both vines and soil. They have not pursued biodynamic certification, however, due to the additional expense.

About 99% of the vineyards are planted with Chenin Blanc. Jean-Michel's sons Christophe and Stéphane make four categories of Vouvrays: sparkling, sec, demi-sec and moelleux (sweet). In a typical year, sparkling wine makes up over half their production. Determining which vine parcels to pick early for use in the pétillant wines, which sites to allow longer hangtime for demi-sec, and which special spots are most likely to attract botrytis are all matters of inherent savoir-faire and constant attention. The Vigneau boys produce a textbook line-up of Vouvrays from their own vines and also control the Clos de Rougemont of the historic Abbey of Marmoutier. One of the grandest churches in western Europe during medieval times, the Abbey hosted popes and kings. However, over the centuries, the abbey and its vineyard fell into disrepair, with the final blows being dealt by the French Revolution and the ravages of phylloxera. In the early 1990s, Vigneau-Chevreau was awarded vineyard rights to the Clos (for 50 years) in exchange for restoring it to its original grandeur. The site was replanted with a careful selection of vines from Vigneau-Chevreau's best terroirs. The results have been impressive.

VINEYARD

The domaine has 69 acres total of Chenin Blanc across 4 of the 8 small villages of Vouvrays. Certified Organic in 1999 by ECOCERT (practicing Biodynamic but not certified). Tuffeau and argillaceous (clay) chalks with some parcels composed of Silex and covered by Perruches, Touraine's flinty stones. This particular wine is from the 2 hectare monopole Clos de Rougemont, planted on argilo-calcaire (clay and calcareous limestone chalk) soils.

VITICULTURE

Dry-farmed. A selection of the domaine's best vines were used to plant the land in the mid-90s when Vigneau-Chevreau was given the lease on this historic property. Planted at the regulated Vouvrays density of 6600 vines per hectare. Manual harvest using small (30kg) crates. 45 hectoliters/hectare yields on average.

VINIFICATION

Fermentation occurs with indigenous yeasts. Clos de Rougemont is entirely fermented and aged in oak demi-muid, 20% new barrels. No additives are used other than SO₂. No fining. One filtration right before bottling.

AGING

Rests on the fine lees until spring. Aging takes place in demi-muid, 20% new/80% used.

TASTING NOTES

The Clos de Rougemont is a historic vineyard by the Abbey of Marmoutier that Saint Martin founded near Tours in 372. It is a monopole for Vigneau-Chevreau, having been entrusted with it and the restoration of the Abbey. The legend tells that Saint Martin planted a vine that he brought back from East Europe, on the hillside here, thus creating the wine Vouvrays. Residual sugar: 7 g/l, Total acidity: 4.2 g/l. Total SO₂ 56mg/l. Characterized by lime-tree flowers, quince, white peach, pear fruits and acacia honey aromas. It can be served as an aperitif, or with sea food or white meats such as roasted chicken with mushrooms.



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Regal Wine Imports, Inc.
2 Commerce Drive, Suite 3, Moorsetown, NJ 08057
www.regalwine.com