

DOMAINE DU PAS SAINT MARTIN
“LE VENT DANS LES SAULES” 2023



Appellation: Anjou
Vintage: 2023
Grower: Laurent Charrier
Style: White
Terroir: Clay with carboniferous schist

Type: Still
Grape Varietals: Chenin Blanc
Viticulture: Organic
Aging: Barrels

History/Farming: Domaine du Pas Saint Martin is set among troglodyte caves formed out of ancient fossilized marine life that covered the Saumur region 10 million years ago. During the Middle Ages these caves served the Protestants as secret places of worship.

Laurent Charrier and his mother run the domaine which is a certified organic farm. Laurent's father was not interested in producing wine and thus in 1994 when Laurent took over the responsibility of the domaine, he picked up where his grandfather had left off. He immediately set out to acquire certification for organic farming which he received in 1997. The family vineyards are a bit spread out with small holdings in Anjou and Coteaux du Layon in addition to their primary vineyards in Saumur. The average age of the vines is 25 years with a good part being older than 35 years. Vinification is carried out in temperature controlled, stainless steel vats.

Wine Profile: The “Le Vent Dans Les Saules” cuvée is produced from a single parcel of Chenin Blanc vines planted by Laurent's grandfather in the 1980s. The terroir had been recommended to Laurent's grandfather by the old men of the village. After a natural settling of the juice, the wine is fermented in 500L barrels and then matured sur-lie for six months. The wine combines expressive aromatics, a rich mouth feel and great length which is supported by the wine's vibrant acidity.

Tasting Notes: Very aromatic, exotic fruit, lots of texture in the mouth with a long persistent finish.