

## DOMAINE DU PAS SAINT MARTIN “SOUS LE TILLEUL” 2023



**Appellation:** IGP Val de Loire

**Vintage:** 2023

**Grower:** Laurent Charrier

**Style:** Light Red

**Type:** Still

**Grape Varietals:** Grolleau Noir

**Viticulture:** Organic

**Terroir:** Clay with weathered shale

**Aging:** Stainless steel

**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 cuvée takes its name from the linden trees surrounding the vineyard. It is produced from Grolleau Noir, a centuries old grape type native to the Loire. The Grolleau is the first variety that Laurent harvests, usually with a potential alcohol of 11.5%. The grapes are fed into tanks as whole-clusters and fermented using the semi-carbonic method. The maceration lasts 5 to 6 days and the wine is a 50/50 blend of free run and press juice.

**Tasting Notes:** Dark red fruit; quaffable, fresh and spicy; with light tannins.