

Winemaker: Cédric Garreau

Region: Loire

Location: Chanzeaux



Lulu Berlue

GARO'VIN

Appellation: Vin de France

Varietals: 50% Cabernet Franc et
50% Grolleau

Vinification:

Semi-carbonic maceration for three weeks in tanks, before ageing for 7 months. Bottled the following Spring.

Vineyard/Terroir:

From parcels in Beaulieu sur Layon totalling 0.7 hectares. Their soils are of clays and schists, specifically of phyllite and meta-greywackes rich in albite that date from the advent of the armorican range..

About the winemaker:

From the surrounding vines of Beaulieu-sur-Layon, Cédric Garreau makes tiny amounts of exceptional Loire Valley natural wine in a renovated stone building across from his home at the edge of the vineyards. All of his vineyards are certified organic. His winemaking is precise, but with a laissez-faire attitude.

Cédric is adept at using high quality, traditional equipment that his larger neighbors are eager to get rid of after purchasing the latest marvels, and it turns out that with old fashioned equipment and a traditional approach, Cédric is making some exceptional Loire Valley wines.

