Winemaker: Cédric Garreau **Region:** Loire **Location:** Chanzeaux

Somnambulles

GARO'VIN

Appellation: Vin de France

Varietals: 100% Chenin Blanc

Vinification:
Harvested by hand and pressed directly. Fermented spontaneously with indigenous yeasts and bottled 3 weeks after harvest with 24 grams of residual sugar. Disgorged by hand. No added SO2

Vineyard/Terroir:
Grapes from 3 separate parcels in Beaulieu sur Layon are used:
- 0,75 hectares on "La soucherie". Vines were planted in 2012 on soils of "shistes pourpre" (micaceous siltstone)
- 0,50 hectares on "Le clos des gentils". Vines were planted in 1962 on black schist soils
- 0,21 hectares on "Les Gaesneries Vines were planted in 2014 on soils of schists and clay rich with quartz.

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.