

Brut Nature

CHÂTEAU YVONNE

Appellation:

Vin Mousseux de France

Varietals: 100% Chenin

Vintage: 2019

Average Yield:

45hl/ha, 800 bottles

Farming: Organic

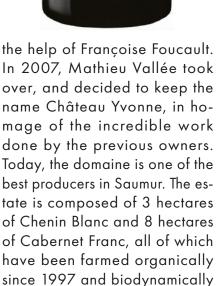
Vinification: Following the hand-harvest which started on the 30 of September, pressed in 3 hours then left to settle for 2 nights in vats. Fermented with native yeast, and bottled at the end of October. Aged for 3 years sur lattes.

Age of the vines: 15 years old

Vineyard/Terroir: Red clay of the Eocene Bartonian era, very stony with a sandstone base.

About the winemaker:

Located in Parnay, Château Yvonne has been surrounded by vineyards since the Middle Ages, when the monks at the Abbaye de Fontevraud brought their influence to the region. The château dates to the 16th century, but not much became known of it until 1813, when a local winemaker moved in and began producing wine on site. In 1997, Yvonne and Jean-François Lamunière decided to recreate the abandoned vineyard with YVONNE BRUT NATURE



since 2012.