

Winemaker: Château Yvonne – Mathieu Vallée

Region: Loire

Location: Parnay (winery)



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

the help of Françoise Foucault. In 2007, Mathieu Vallée took over, and decided to keep the name Château Yvonne, in homage of the incredible work done by the previous owners. Today, the domaine is one of the best producers in Saumur. The estate is composed of 3 hectares of Chenin Blanc and 8 hectares of Cabernet Franc, all of which have been farmed organically since 1997 and biodynamically since 2012.