

Winemaker:
Château Yvonne – Mathieu Vallée

Region: Loire

Location: Parnay (winery)
Bay Rouge (plot)



Bay Rouge

CHÂTEAU YVONNE

Appellation: IGP Val de Loire

Varietals: 100% Pineau d'Aunis

Vintage: 2021

Average Yield: 45hl/ha

Farming: Organic

Vinification: The hand-harvested grapes, half of which are destemmed, are placed in concrete tanks for 10 days of carbonic maceration and spontaneous fermentation with native yeasts.

Vineyard/Terroir: A limestone clay soil on a southern-west exposition gives in autumn a particular orange/red color to the leaves at the origin of the name of the wine.

Age of the vines:

Between 20 and 50 years old

Elevage: The wine is then aged in foudres for 12 months without racking before bottling in July 2022.

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.