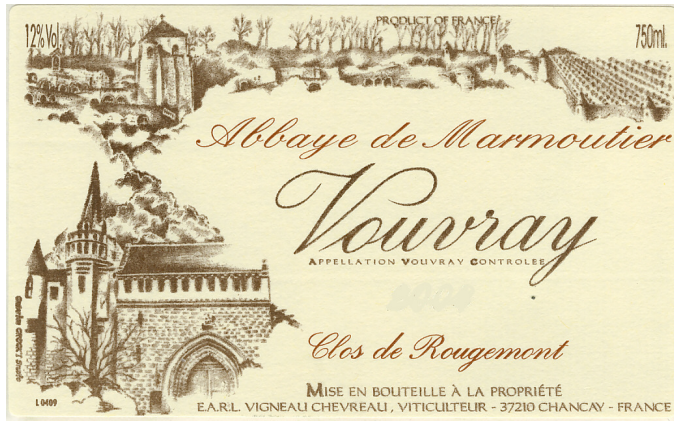


# DOMAINE VIGNEAU-CHEVREAU

## VOUVRAY-ABBAYE DE MARMOUTIER

### «CLOS DE ROUGEMONT»



Domaine Vigneau-Chevreau has been a family-run estate since 1875. The 33-hectare Domaine consists of classic, regional soils made up of tuffeau, clay, and silex. The Domaine is certified organic by Ecocert, and the vineyards are in fact tended biodynamically, which involves even stricter standards than organic wine-growing. Although this method involves much more work and considerably lower yields, the benefits to the long term condition of the vineyards, and therefore the quality of the wines, are dramatic. Clos de Rougement is the vineyard attached to the historic Abbey de Marmoutier in Tours.

Founded by St. Martin in 372 AD, the abbey eventually became a great center of monastic wealth and power during the Middle Ages. Pope Urban II preached the First Crusade from its steps. Legend says that St. Martin planted the first Chenin vines here. As part of a restoration that began in the early 1990's, the Vigneau family was granted a 50 year contract to replant and restore the vineyards of the Clos de Rougement. While only a mere 600 cases are made per year, the results have been heavenly!

<b>Region:</b>	Loire
<b>Appellation:</b>	Vouvray
<b>Owner:</b>	Christophe and Stéphane Vigneau
<b>Established:</b>	1875
<b>Farming Practices:</b>	Organic, Biodynamic
<b>Vineyard:</b>	1.3 ha
<b>Soil:</b>	Limestone and clay
<b>Grape Varieties:</b>	100% Chenin Blanc
<b>Yield/Hectare</b>	40 hl/ha
<b>Residual Sugar:</b>	8-10 g/l, according to the vintage
<b>Avg. Production:</b>	600 cases per year.

**Vinification and Élevage:** The grapes are hand harvested, typically in October, and carefully brought to the press in small bins. Pressing is slow and deliberate as the precious liquid is allowed to settle in stainless steel vats for fermentation. It is then racked into 10 to 15 year-old barrels and aged for about 6 months, not for added wood character but for added nuance and complexity. Clos de Rougement is finished almost dry in the *sec-tendre* style.

**Tasting Notes:** Golden color, with aromas of quince, almond, baked apples and honey, the finish of the Clos de Rougement is a mineral-laced delight. An incredible expression of Chenin, at once round and rich yet refreshingly dry and very long on the palate.

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