

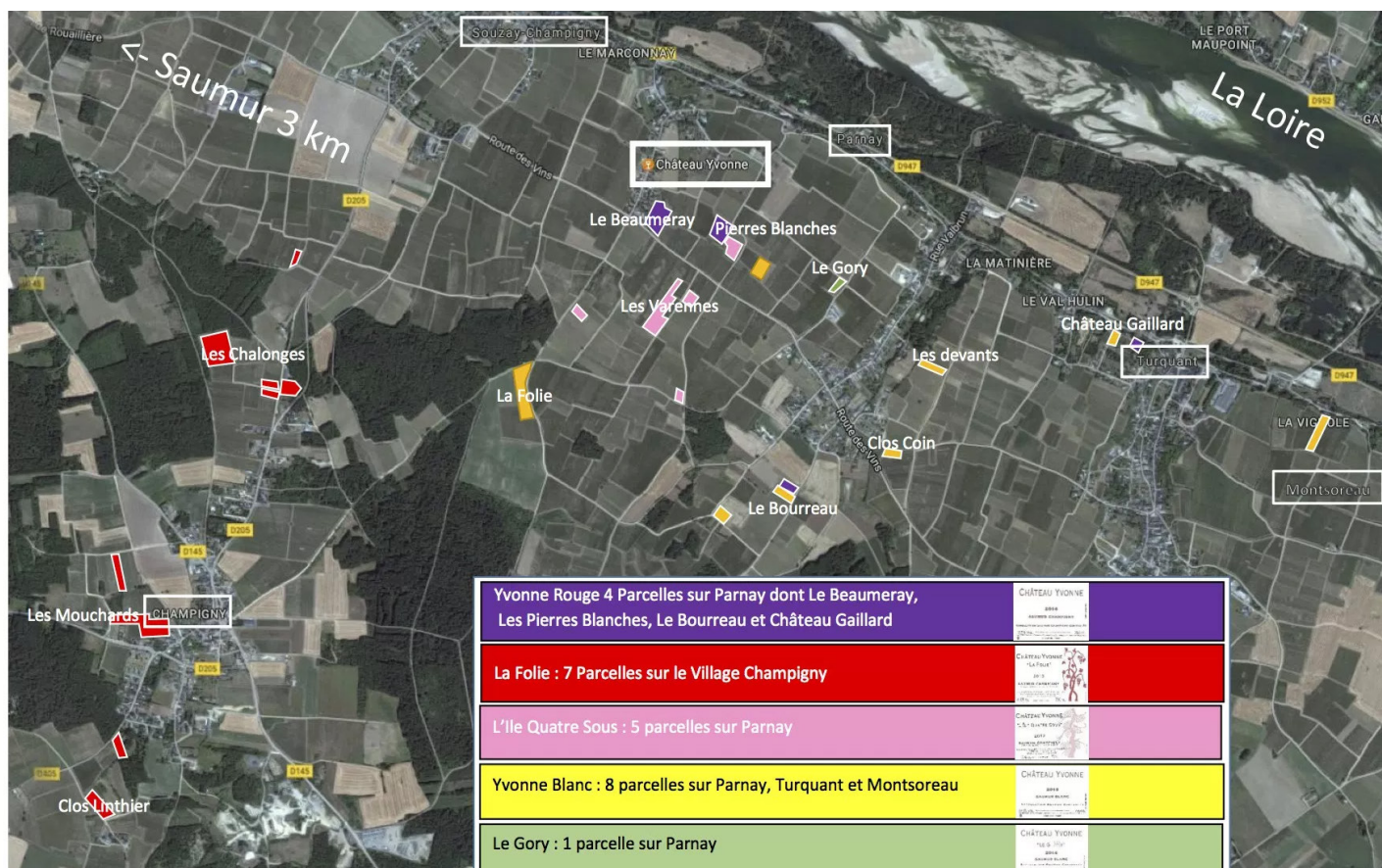
# CHÂTEAU YVONNE

Château Yvonne sits in the village of Parnay in the appellation Saumur-Champigny. Surrounded by exceptional terroir and talented vigneron, Château Yvonne certainly does not sit alone but it is the story of Château Yvonne which separates them from their neighbors.

The domaine dates back to the 16th century but it wasn't until 1813 when the domaine began producing wine. In 1997, Yvonne et Jean-François Lamunière decided to recreate the abandoned vineyard with the help of Françoise Foucault of Clos Rougeard. Twenty years later, in 2007, Mathieu Vallée took over and decided to keep the name Château Yvonne in homage to the incredible work done by the previous owners. Mathieu has managed to improve the quality of the wines by reducing the amount of new oak used and converting all farming to biodynamic. The vineyards have been farmed organically since 1997 and biodynamically since 2012.

Château Yvonne consists of 11 hectares spread over four villages (Parnay, Turquant, Montsoreau, Champigny) with a total of 27 parcels. The domaine has 3 hectares of Chenin Blanc and 8 hectares of Cabernet Franc. Of the domaine's 8 hectares of Cabernet Franc, they have 3 parcels of over 70 year old vines bordering the Loire River. Each of Château Yvonne's vineyards are farmed biodynamically and all vineyard work is done manually.

In the cave, Mathieu makes the wines with as little manipulation as possible. Only native yeasts are used, vinification happens without temperature control at the back of the domaine's cool tuffeau cave, and there are no additions other than sulfur. Mathieu uses new and used oak barrels, foudres, Stockinger barrels, large tanks and concrete. He never buys second hand or "used" oak. All wines are bottled unfiltered and unfiltered.



# SAUMUR BLANC



## Saumur-Champigny La Folie 2015

*“Lovely, with bright yellow apple, verbena, honeysuckle and salted butter flavors that meld nicely, taking on plump and racy aspects as they move through the lightly toasted finish. Drink now through 2022. 1,050 cases made.”*

**92 Points**  
**Wine Spectator**

REGION : Loire Valley

APPELLATION : Saumur

WINE TYPE : White - Still

VARIETALS : Chenin Blanc

FARMING : Biodynamic

VINEYARD : The domaine has about 3 hectares of Chenin planted on 8 different tiny parcels close to the Loire river in the Parnay, Turquant, and Montsoreau. Vines ranging from 5 years to over 80 years in age. The parcels lie in the following vineyards: La Folie, Les Devants, Clos Coin, Le Bourreau, Château Gaillard.

SOIL : Clay-limestone soils over tuffeau.

VITICULTURE : The vines are hand harvested in small bins and farmed biodynamically.

VINIFICATION : The grapes are pressed slowly and delicately for 3 to 4 hours before the juice is moved to stainless steel tanks where fermentation begins. After 10 days, the juice is moved to barrique (approximately 10 percent in new 400L barrels) where malolactic fermentation will naturally begin usually around July. The juice is left in barrel on its lees until September. The juice is racked and moved back to stainless steel tanks before being bottled unfinned and unfiltered.

AGING : 12 months in barrel (10% new), then 3 months in tank before bottling.

PRODUCTION: 8,000 bottles