

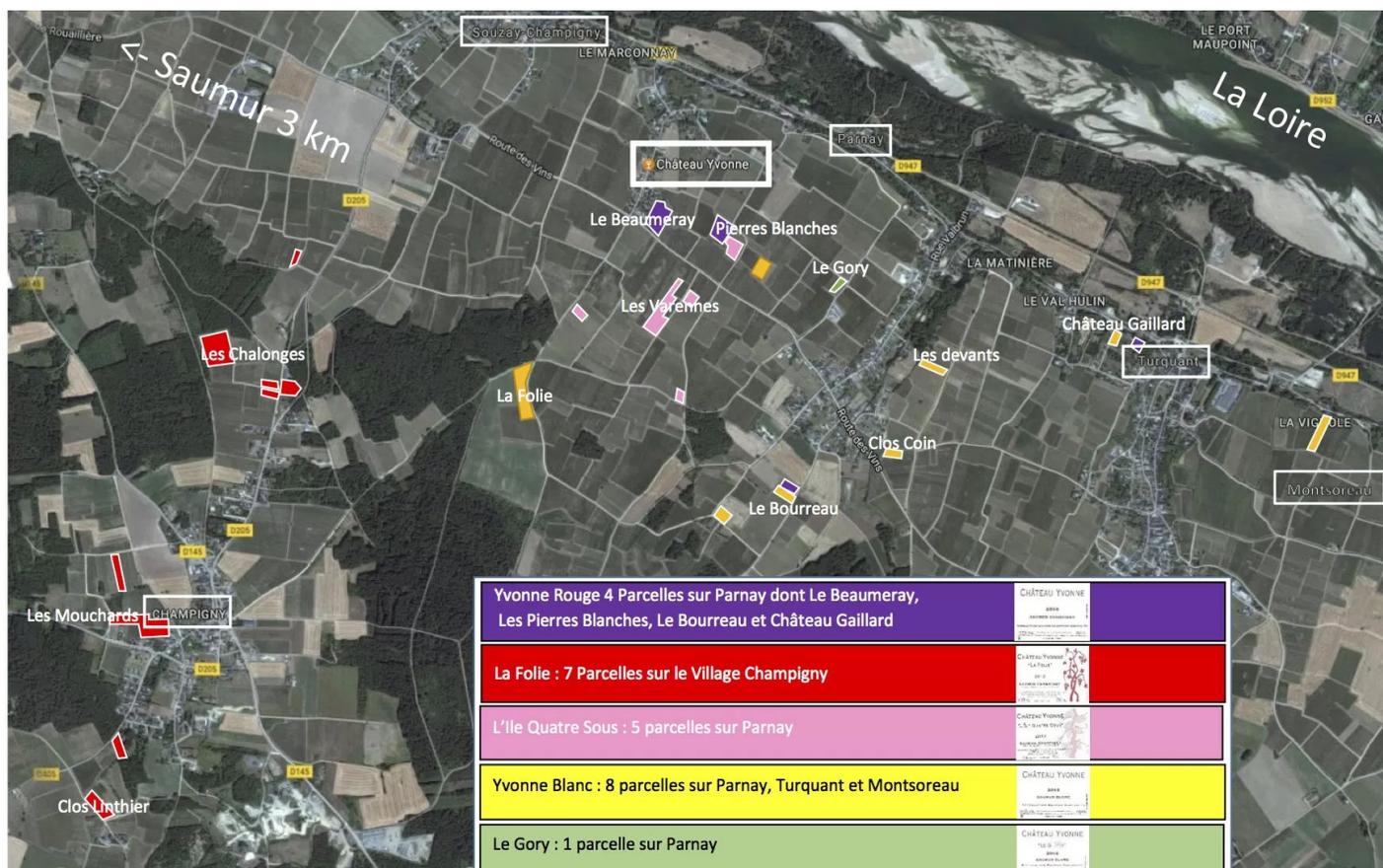
CHÂTEAU YVONNE

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 CHAMPIGNY “LA FOLIE”



Saumur-Champigny La Folie 2015

“Offers a lovely core of dark cherry, damson plum and black currant fruit set over a light chalky structure, picking up bay leaf, olive and anise notes along the way. Shows fine integration and length on the bramble-infused finish. Best from 2018 through 2027. 1,950 cases made.”

92 Points
Wine Spectator

REGION : Loire Valley

APPELLATION : Saumur Champigny

WINE TYPE : Red - Still

VARIETALS : Cabernet Franc

FARMING : Biodynamic

VINEYARD : A combination of 7 parcels in the village of Champigny. The parcels lie in the vineyards of Les Chalonges, Les Mouchards, and Clos Linthier.

SOIL : Sandy-clay over chalk-limestone (tuffeau). The most limestone rich of the domaine's parcels.

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

VINIFICATION : The cold temperature in their caves delays fermentation and gives a natural pre-fermentation maceration. Native yeast fermentation. Malolactic fermentation occurs naturally during aging. A combination of used oak barriques and foudres are used during vinification.

AGING: 12 months in half 38 hl foudre and half in 4-5 year old barriques.

PRODUCTION : 25,000 bottles and 300 magnums

NOTES: This is always the last parcel harvest at the domaine. Maturity happens later due to the higher percentage of chalky-limestone (tuffeau) and less sandy clay.