

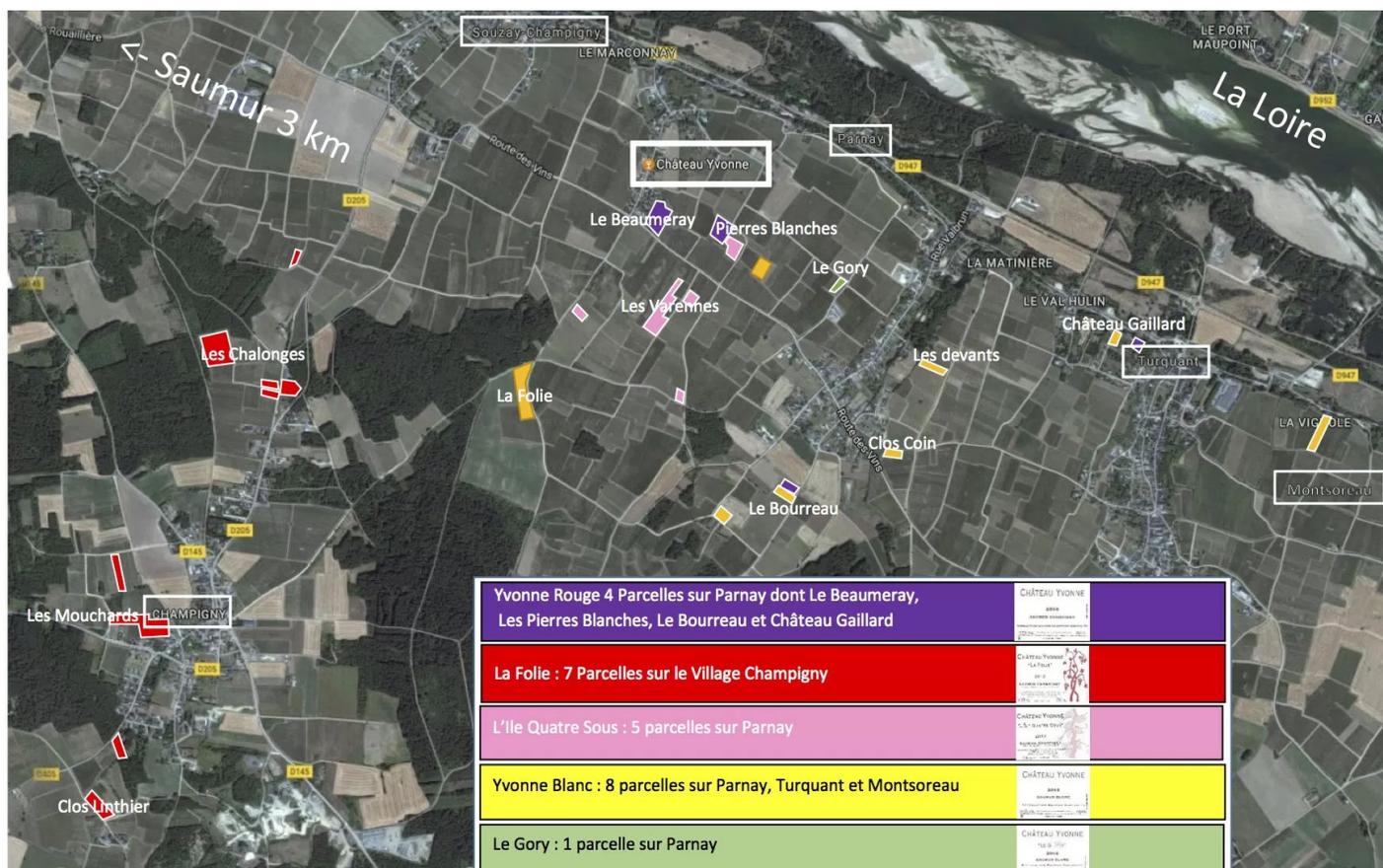
# CHÂTEAU YVONNE

Château Yvonne sits in the village of Parnay in the appellation Saumur-Champigny. Surrounded by exceptional terroir and talented vignerons, 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 ROUGE



COUNTRY: France

REGION: Loire Valley

APPELLATION: Saumur Champigny

WINE TYPE: Red - Still

VARIETALS: Cabernet Franc

FARMING: Biodynamic

VINEYARD: A combination of the domaine's 4 most impressive parcels. Each of the parcels are located in Parnay. The 4 parcels lie in the vineyards of Le Beaumeray, Les Pierres Blanches, Le Bourreau, and Château Gaillard. Average age of vines is around 55 years old.

SOIL: Sand, clay-limestone over tuffeau stone.

VITICULTURE: The vines are hand harvested in small bins and farmed biodynamically. Yield is approximately 30hl/ha.

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 new and used oak barriques, foudres, and Stockinger barrels are used during vinification.

AGING : 22 months élevage in a combination of new and used oak barriques, foudres, and Stockingers.

PRODUCTION : 6,000 bottles