## Domaine Regnier-David

Domaine Regnier-David was created in 1962 by Maurice Regnier with the purchase of 2ha of vineyards in Meigné within the Saumur appellation. In the early 1970's he became a pioneer in the region regarding organic viticulture as he converted from conventional methods to more eco-friendly and, at the time, obscure farming practices. In 1993, Domaine Regnier-David obtained its EcoCert certification.



In 2002 Maurice's son, Jean-François, at the age of 20, took over the winemaking and vineyard management. He is also responsible for growing the family's property to its current 13ha, including holdings in Saumur-Puy-Notre-Dame with its unique terroir of sandy limestone at 50-100m. In the cellar, he employs cement tank fermentations with indigenous yeast to produce natural wines that reflect each parcel's terroir.



This wine is 100% Chenin Blanc from a single hectare of vines in a lieu dit planted in 2000. The Chenin vineyard was planted from a massal selection of cuttings from Domaine Huet in Vouvray. The soil is a meter of chalky clay over white limestone. The yields are about 40 hl/ha and the grapes are manually harvested and pressed directly into tank. Once fermentation starts naturally, the juice is racked into a mix of 4-5 year old 225L barrels and 7-8 year old 400L barrels. The wine finishes fermentation and then rests on the lees for 24 months with no battonage.

Saumur-Puy-Notre-Dame



"Le Paradis"

SAUMUR-PUY-NOTRE-DAME RÉGNIER DAVID - VIGNERONS Le Caradis 2011 MIS EN BOUTEILLE À LA PROPRIÉTÉ

Varietal/Blend: Cabernet Franc Farming Practices: certified organic Elevation / Exposure: 94m / S Soil: clay and limestone Harvest Technique: by hand Year Vines Were Planted: 2007 Yeast: ambient Fermentation: 100% de-stemmed / maceration for 6 weeks in cement tank at 18°C at the beginning & 24°C at the end Malolactic: yes Maturation: 12 months Sulfur: less than 40ppm Vegan: yes Alcohol: 13% Fined: Bentonite Filtered: yes Country: France Region: Loire Subregion: Saumur Vineyard: estate Vineyard Size: 1 ha.

This wine comes from a micro AOC within Saumur called Puy Notre Dame that became its own AOC in 2008. The regulations on vineyard practices are stricter than those of Saumur. The vineyards must lie between 50 and 105 meters in altitude and the yields are limited to 50hl/ha instead of the normally allowed 60hl/ha. Biodynamically farmed since 2007 without seeking Demeter certification, this parcel is exposed full south and is old vine selection massale. The entire appellation of Puy Notre Dame is 100ha.

This cuvee is fermented in underground concrete tanks, allowed to macerate for 3 weeks and age for 8 months before racking and bottling after a light filtration.