

## BRUNO DUBOIS

Bruno Dubois has instituted himself as one of the foremost defenders of the terroir and land of Saumur-Champigny. Along with icons like Thierry Germain and Nadi Foucault, DuBois is paving the way for organics and purity from this often overlooked AOC. Bruno Dubois currently farms 3.5 hectares of vineyard ranging in age from 45-65 years old. The vineyards are inter-planted with native brush and trees, flora and fauna are nurtured with bird houses, bat shelters and bee hives. The top soils in the vineyard are clay and limestone with a base of the famed tuffeau stone.



Bruno established himself in Saumur-Champigny in 2002. He immediately began to convert the vineyards to organics in 2002, and converted completely to 100% organics in 2004. In 2012 the vineyards were certified EcoCert and certified Demeter biodynamic 2015. Before landing in Saumur-Champigny, Dubois worked in the cellar and vineyards of the late Marcel Lapierre in Villié-Morgon. The stewardship of the land and steadfast passion for organics and non-interventionist winemaking he learned from Lapierre translated perfectly to the soil and climate of his home village.

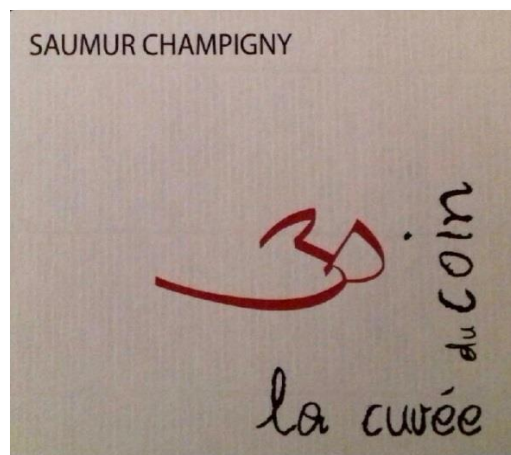
Dubois' philosophy in the cellar is to produce wines with as little human interference as possible, native fermentation, no pumping, light extraction, no added sulfites (except for the white "Blanc du bois"). The result is a transparent expression of the grapes that hold the integrity and history of Saumur-Champigny.



"LA CUVÉE DU COIN"



SAUMUR-CHAMPIGNY



**Varietal/Blend:** 100% Cabernet Franc

**Farming Practices:** certified Ecocert organic and noncertified biodynamic

**Soil:** clay and limestone on tuffeau stone

**Harvest Technique:** by hand

**Year Vines Were Planted:** 1950's

**Yeast:** ambient

**Fermentation:** 100% destemmed / 3 week maceration with minimal pump-overs / primary and secondary fermentation in concrete tank

**Maturation:** 12 months in 500L used oak barrels

**Sulfur:** 0 added / 23mg total SO<sub>2</sub> and less than 10mg free SO<sub>2</sub> as a natural byproduct of fermentation

**Alcohol:** 12.5%

**Fined:** no

**Filtered:** no

This cuvée takes its name from the French word for the corner: *le coin*. The combined 0.7 hectare plots of vines for these wines form the corner of the vineyard most adjacent to the woods nearby.

**Country:** France

**Region:** Loire, Anju

**Sub Region:** Saumur-Champigny

**Vineyard Size:** 0.7 ha. split across 2 plots

**Vineyard Yield:** 45 hL/ha

**Production #s:** 3,500 bottles