

# SYLVIE AUGEREAU

## “RÉJOISSANCES”



### ON THE FARM

**FARMING:** Practicing Organic and Biodynamic  
**HARVEST:** By hand  
**TOTAL AREA:** 1.4 hectares co-planted (single vineyard)

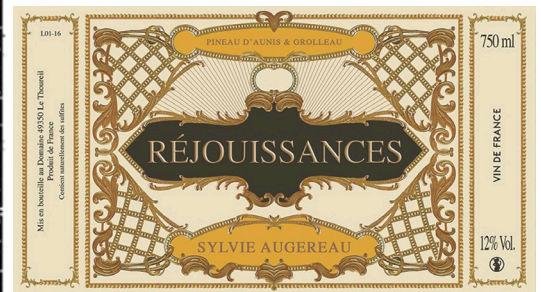
### IN THE VINEYARD

**SOIL:** Siliceous clay and limestone  
**VINE AGE:** 50 years old  
**YIELDS:** 30HL/ha  
**VINEYARD SIZE:** 0.25 ha

### IN THE CELLAR

**YEAST:** Indigenous  
**FERMENTATION VESSEL:** Fiber tank  
**AGING:** Used oak barrel (12 months)  
**FILTRATION:** None  
**FINING:** No  
**SULFITES:** Zero added  
**ALCOHOL:** 12%  
**PRODUCTION:** 80 cases

**NOTE:** “Réjouissances” represents the Pineau d’Aunis and Grolleau from Sylvie’s single vineyard. Both varietals are vinified together



### 50% PINEAU D’AUNIS, 50% GROLLEAU

- Grapes arrive in small cases
- 100% de-stemmed
- Maceration 3 weeks in fiber tank
- Press
- Malo happens in barrel
- Aging 12 months in used oak barrel
- Blending all barrels in a larger tank
- No fining, no filtration
- Bottling with zero sulfites added

**REGION:** Loire  
**AOP:** VDF