

# SYLVIE AUGEREAU

“PULPES”

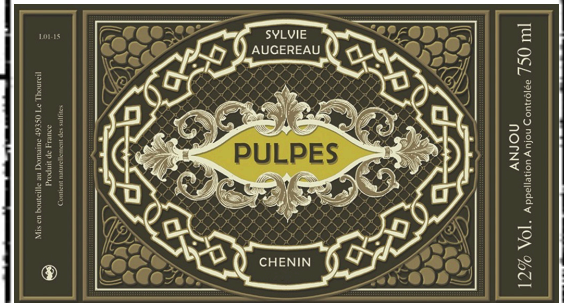


## ON THE FARM

**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:** 100 years old  
**YIELDS:** 14HL/ha  
**VINEYARD SIZE:** 0.45 ha



## IN THE CELLAR

**YEAST:** Indigenous  
**FERMENTATION VESSEL:** Used oak barrel  
**AGING:** Used oak barrel (24 months)  
**FILTRATION:** None  
**FINING:** No  
**SULFITES:** < 40mg  
**ALCOHOL:** 12%  
**PRODUCTION:** 80 cases

### 100% CHENIN

- Grapes arrive in small cases
- Direct press
- Barrel fermentation
- 24 months aging on lees
- Blending all barrels in a larger tank
- No fining, no filtration
- Bottled with 2mg of sulfites added

**REGION:** Loire  
**AOP:** Anjou

**NOTE:** “Pulpes” represents the Chenin of Sylvie’s single vineyard. 100 years old vines.