

# TUTTO



## LA GRAPPERIE

Coteaux-du-Loir, Loire

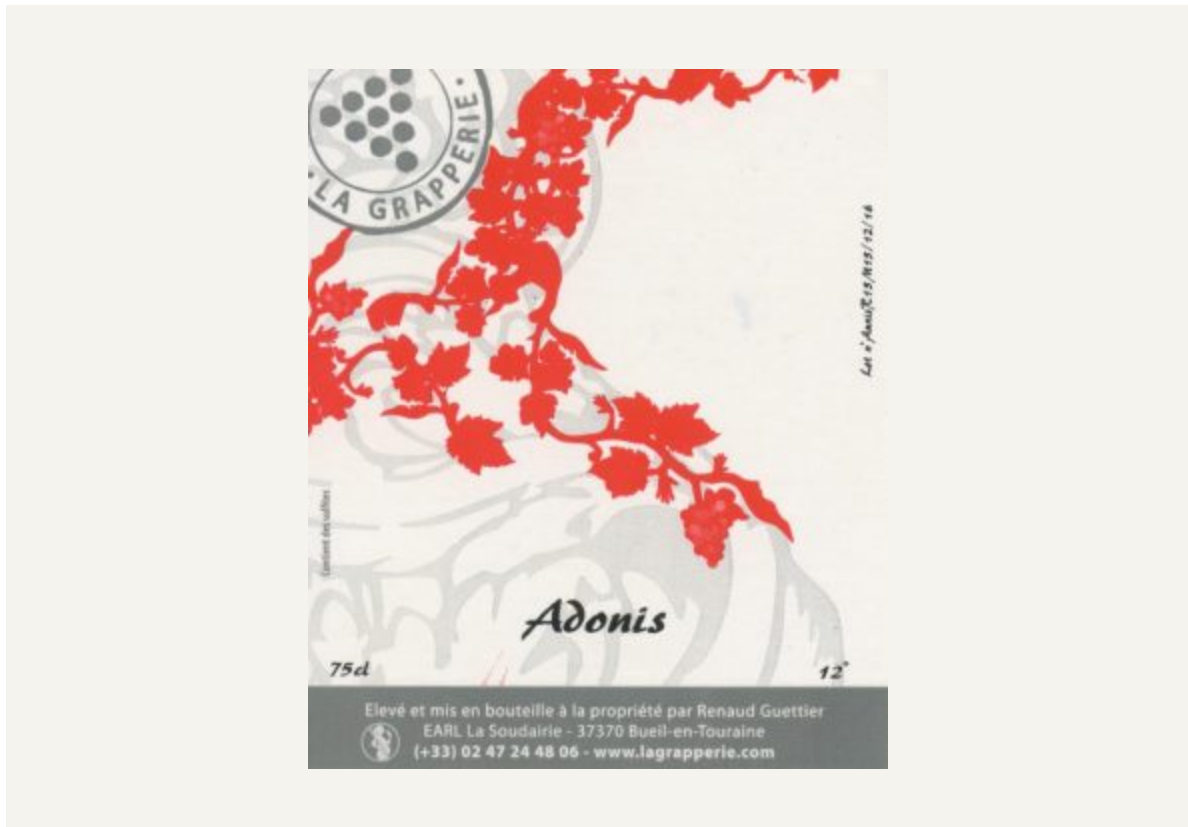
Renaud Guettier is based in the village of Bueil-en-Touraine in the Coteaux-du-Loir, an area which is undoubtedly one of the Loire's great terroirs.

Renaud trained as an agronomist specialising in plant physiology and in 2004 purchased half a hectare of old vines from his stepfather. Over the past decade he has acquired old parcels of Chenin Blanc and Pineau d'Aunis bit by bit and now farms a few dozen plots across five hectares, with an average vine age of eighty years.

The terroir is a combination of clay, flint and limestone and farming is meticulous, done organically, without the use of chemicals or pesticides. Grapes are hand picked and brought to his cave in a former quarry dug into the limestone cliffs where they are fermented, pressed manually and fed by gravity to the cellar below. There they see a year or two of *élevage* resting in old wooden casks, something Renaud considers vital when producing wines as he does, without anything added at any stage.

Renaud produces wines of uncommon power, balance and detail that possess a remarkable ability to age.

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ADONIS  
*2021*

This beautiful expression of Pineau d’Aunis comes from vines both young and old, planted over a complex blend of clay, limestone and silex. The grapes were fermented as whole bunches for a couple of weeks before being pressed off to old barrels for a year of élevage. From a cooler vintage, this is lighter, brighter and more delicately perfumed than in recent years. Compact and elegant, it is heady with pink peppercorns and wild strawberries, the fruit framed by the neatest of tannins and a cascade of minerals. This is the grape at its most immediate and compelling.