

# 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.

LA GRAPPERIE

La Désirée

Renaud Guettier

Élevé et mis en bouteille à la propriété par Renaud Guettier  
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LA DÉSIRÉE  
2017

Chenin Blanc from vines up to one hundred years old, that saw a two year élevage in old barriques. A true wine of terroir, the nose bears the unmistakable imprint of flint, while the palate displays that tightrope balance that has become a hallmark of Renaud's work. This is drinking incredibly well at the moment and offers a textbook example of this most noble of grapes.