

TUTTO



LA GRAPPERIE

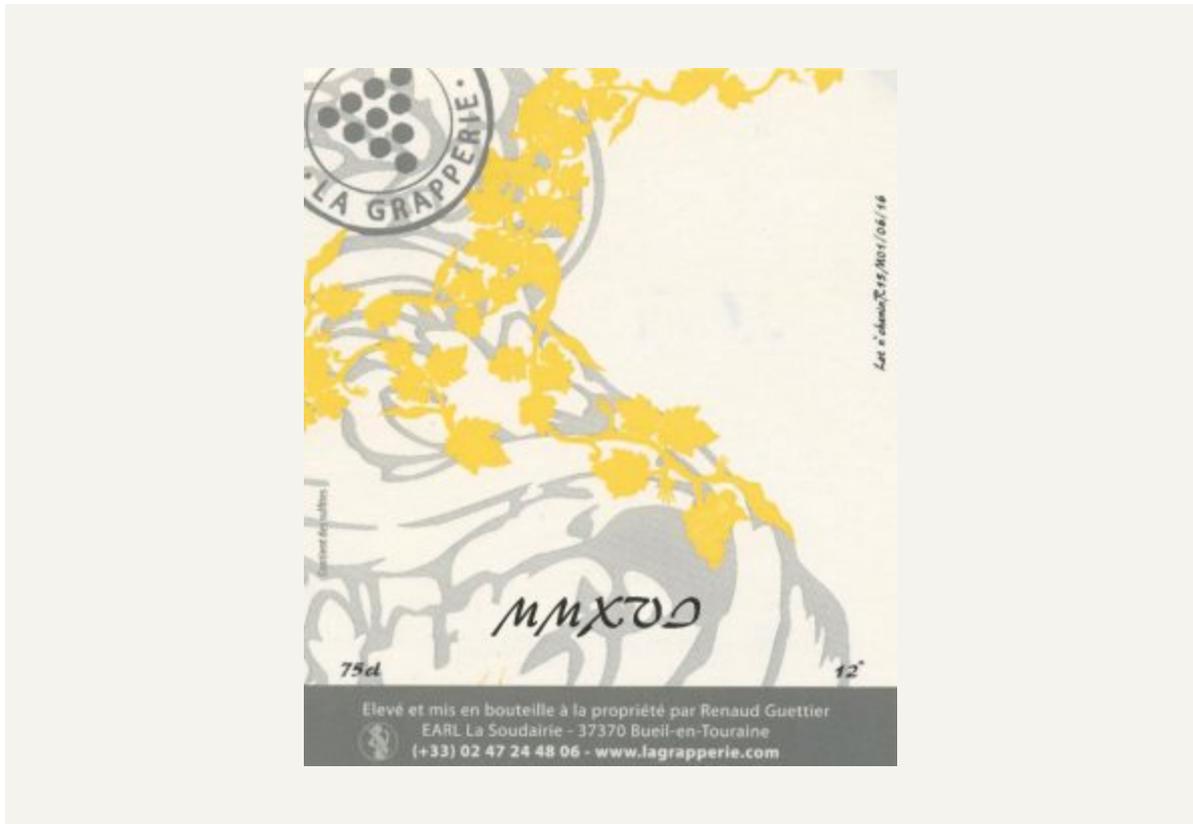
Coteaux-du-Loir, Loire

Renaud Guettier is based in the village of Bueil-en-Touraine in the Coteaux-du-Loir, a forgotten winemaking region that happens to be the northernmost place you can make wine in France. It is an area blessed with numerous hidden old parcels of Chenin Blanc and Pineau d'Aunis. 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 added tiny parcels of old vines bit by bit and now farms over 25 plots across around five hectares, with an average vine age of 80 years.

The terroir is a combination of clay, flint and limestone and farming is both meticulous and admirable, done organically and by hand, 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 wild fermented, basket pressed and fed by gravity to the cellar below. There they have a gentle *élevage* in old wooden casks, something Renaud considers vital when producing wines as he does, without anything added at any stage.

These diverse plots of old, healthy vines and Renaud's attention to detail to both farming and élevage yields chiseled, powerful wines of uncommon balance, elegance and detail.

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MMXVI
2016

The 2016 vintage was a dark place for Renaud, a Hitchcockian nightmare of frost, hail, birds and deer. He was only able to harvest around a third of his vineyards, which resulted in just five barrels of Chenin Blanc. This is a blend of all five of these, featuring fruit from all his parcels with some vines well over 100 years old, along with a single barrique of fruit harvested with noble rot from 2015 and another barrel that was destined to be La Désirée 2017. The result is a wine full of intense savoury complexity and plenty of spice. It will reward those patient enough for years to come.