

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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PINK B...
2023

This sparkling rosé is made mostly of Chenin Blanc from Renaud's youngest vines, along with a touch of Pineau d'Aunis. The Chenin was pressed directly and began fermentation in cuve, with a touch of Aunis from his Adonis cuvée added just before being moved to bottle. The wine spent a year on its lees before being disgorged by hand. Pale in colour, this is crisp and clean, with fine bubbles carrying delicate notes of red berries, minerals and spice. A wonderful apéritif.