



Saumur Blanc Domaine de la Croix Noyant

AOC Saumur, Vallée de la Loire et Centre, France



PRESENTATION

The winegrower :

"My family's winegrowing tradition started out with my great grandfather Coindreau. He was the first to grow vines at Berrie. He had several hectares, but also grew grain and kept a few farm animals. The estate has been handed down from father to son to 5 generations.

My father, Bernard, was in charge until 1990. He was proud to plough the vineyard with horses and mules, and even put up a sign at the entrance: "vines tended the traditional way.

As for me, I took over 25 years ago. Things were not easy at the beginning because the weather was very uncooperative – two years with frost followed by one with hail – but I persevered!

I have loved to spend time in the vineyard from as far back as I can remember. As a child, I dreamed about become a gardener or landscape artist... I started working in the vineyard with a horse at the age of 14. I learned to earth up and unearth the base of the vines, as well as how to graft vines and fruit trees.

Along with this background in gardening, I also have a vegetable garden and bought several small plots in the village to preserve the trees there. I grafted other trees onto them, like I did in the chateau courtyard and moat.

Seeing as I am in love with nature and rather knowledgeable about plant life, you won't be surprised to learn that I am president of an association whose goal is to protect plants and trees against the vagaries of the weather and other dangers. I am also president of the local hunt club and mayor of my commune. As I am somewhat of a perfectionist, when I start something I like to finish it as thoroughly and correctly as possible."

History :

"Château de Berrye, located near my estate, is also dear to me since I was born there. Built between the 12th and 18th centuries, it belonged to several important local families (La Trémoille, Deux-Brézé) before it was purchased by my great grandfather in 1920. The chateau now belongs to another family who bought it from my parents in the 1990s. The building and the land around it are a listed historic monument."

Anecdote :

"An ancient windmill is located in the heart of my vineyard on the top of a rise. I decided to preserve it and transform it into an orientation table about 15 years ago. It is on a hiking trail much-used in summer and when you climb the stairs you have a beautiful view of all the surrounding villages and cities."

Medals :

- 2014 vintage
- Silver medal in Mâcon

LOCATION

The vineyard estate is located in the commune of Berrie, in the southern part of the Saumur appellation.



TERROIR

The vines of Chenin blanc are planted on a rise with great southwest sun exposure overlooking the Dive river, which wends its way alongside the slope. These vines sink their roots deep into the claylimestone soil where the tufa is quite shallow.

The Butte de Berrie rise has been famous for the quality of its white Saumur for generations.

"My 7-hectare vineyard estate is located in the commune of Berrie, in the southern part of the Saumur appellation. My Chenin Blanc vines are an average of 50 years old. The youngest are 25 and the oldest are 80 to 100. The latter call for special attention, including hand picking. The vines are planted on a rise with great southwest sun exposure overlooking the Dive river, which wends its way alongside the slope. These vines sink their roots deep into the clay-limestone soil where the tufa is quite shallow. The Butte de Berrie rise has been famous for the quality of its white Saumur for generations."

IN THE VINEYARD

"I do my best to grow very ripe Chenin Blanc grapes. I also think it's important to have low yields (5-6 bunches per vine) and to control vigour. Almost all my plots are former clos, or walled vineyards, and a few of the walls are still standing. It is easy to pick out each separate plot thanks to the trees planted on the perimeter. Many of these are bay trees pruned into a ball shape, but one plot has a very old almond tree and a cherry tree that I take great care of. I also believe that these trees protect the vines and enhance biodiversity."

WINEMAKING

Monitoring the maturity. The grapes are harvested when fully ripe. Gentle pressing and light settling of the must to preserve the aromatic potential. Traditional vinification with fermentation in vats where the temperatures are regulated (17-19°C).

AGEING

The wine is aged on the lees for 4 months with regular bâtonnage (stirring). After bottling, it is stored in our 25-metre-deep cellars where it ages away from light and variations in temperature.

VARIETAL

Chenin blanc 100%

SERVING

Serve chilled (10-12°C).

VISUAL APPEARANCE

Pale gold color and silver hues.

AT NOSE

Charming nose with aromas of ripe fruits (pineapple, crystallized apricot) and mineral notes.

ON THE PALATE

On the palate, the attack is round, soft and well balanced with lovely freshness. A beautiful aromatic structure. The long aftertaste reveals subtle notes of mint.

FOOD PAIRINGS

Serve as an aperitif or this wine goes perfectly with grilled fishes, poultry with sauce and fine goat's cheese (Chabichou).

