



At the eastern end of the Loire Valley in Central France sits the famous wine region of Sancerre. Lying at the heart of Sancerre is the small and prestigious town of Bué. Though much of the larger region of Sancerre has varied agricultural interests, Bué is almost entirely devoted to grape growing due to the favorability of the terroir and microclimate.

Owner and producer Madame Chaumeau oversees Chaumeau Maison d'Anais from the center of Bué. A multi-generational Domaine, Chaumeau inherited the property from her family and the management of the vineyards and production now falls to Sylvie Chaumeau and local producer and cousin of the family Jean-Jacques Auchere. The property extends along the rolling hills of Bué with vineyards scattered amongst different faces of these hills. Comprised of 11 hectares of Sauvignon Blanc and three hectares of Pinot Noir that surround the village, the Domaine can attribute a large portion of its success to the Kimmeridgian ridge, a geological feature that surfaces in Champagne, Chablis, and Sancerre. These famous regions all benefit from the unique limestone and clay soils that contribute to the body and mineral-driven flavor profile of their wines. For this part of Sancerre in particular, hints of silex and caillottes gravel allow Chaumeau Maison d'Anais to produce a clean, intense, and flavorful wine.

It is always important in Sancerre to avoid excessively vigorous plants that can produce wines of unpleasantly herbaceous aromas and a lack of fruit. Under Madame Chaumeau's watch, yields have been lowered to a maximum of 60 hectoliters per hectare and great care is taken to ensure the quality of the grapes grown to reflect the great terroir of Bué. The wines are aged in stainless steel in order to preserve freshness and aged on the lees for 2 to 3 months for added complexity. As a result of their stringent standards of quality, Chaumeau Maison d'Anais is now recognized as one of the best producers in the region.