



PROFILE

Domaine du Mouton Noir farms 9 ha in Vouvray, and its owner, Julien Martins, has been a friend and colleague of David's since his years as the winemaker at Billaud-Simon in Chablis during its final years before being purchased by Faiveley. Educated in oenology at Bordeaux and having worked throughout Burgundy and the Loire Valley, Julien brings perspective to his work in Vouvray. An impressive one-man operation, Julien is a thoughtful proprietor who wants to raise the bar in this AOC, seriously thinking about the kinds of wine the consumer prefers to drink in today's world.

Without large finances he has found clever ways to work with the best tools. For instance, unable to afford the 600L demi-muids from Stockinger, he bought the 500L version second-hand...and then dares you to tell the difference! The results are fluid, precise and pure. His vineyards are at Chançay on the limestone/clay plateaux above Vouvray. It is exclusively Chenin Blanc but for a tiny parcel of Côt which is rendered as Rosé.



SPECIFICATIONS

Wine: AOC Vouvray Sec 2021 (Dry White Wine)

Varietals: 100% Chenin

Appellation: Vouvray

Location: Chançay and Vernou-sur-Brenne

Soil: The vineyard is principally composed of flinty clays and limestones.

Vineyard Age: The average age of the estate's vines is 25/30 years.

Farming Method: Cultivation of the vine according to reasoned methods. Each intervention is reasoned in respect of environmental values and health.

Vinification: Selecting the best plots for this blend, they first chose an optimal date to harvest. Then, the grapes are pressed to obtain grape juice. They let the must settle in order to start the fermentations. Thermo regulated vats are used to control the good process and to keep all the qualities and the freshness of the must. The only aim is to respect the typicity of the terroir and to let the magical Chenin grape variety express its potential.

Aging: The wine is matured into two ways before the final blend:

-80 % in steel tank

-20 % in « Demi-muids » (600L oak barrels) giving complexity to the Chenin.



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com