

SAUMUR-CHAMPIGNY LE BEAUMERAY

As part of a long term vision to develop premier cru vineyards in Saumur, Mathieu Vallée introduced two single-vineyard wines - Le Beaumeray (red) and Le Gory (white). Planted from selection massale from Le Bourg of Clos Rougeard, Le Beaumeray vines may be young, but there are planted on some of the finest terroir in La Côte, and already produce stunning Cabernet Franc with a rare sense of grace.

Mathieu Vallée took over Château Yvonne in 2007. Vineyards are farmed organically using biodynamic principles, and all wines are made with natural yeast and minimal intervention in the traditional underground cellars in Parnay. The domaine has long been considered one of the finest in Saumur, a reputation that continues to improve under the careful stewardship of Mathieu Vallée.

WINEMAKER: Mathieu Vallée

REGION: Loire Valley

LOCATION: Saumur-Champigny, Saumur

FARMING: Certified Organic

VARIETY: Cabernet Franc

ANNUAL PRODUCTION: 8,000 BOTTLES

FINING/FILTERING: Unfined and unfiltered

VINE AGE: 5 years to over 80 years

SIZE: 2.5 hectares

TERROIR: Clay-limestone soils over tuffeau stone

ELEVAGE: 12 months in oak barrels (20% new), then aged in bottle for

another year before release

VINIFICATION: Native yeast fermentation in 38 hl foudres for 4 weeks