



CHÂTEAU YVONNE

SAUMUR BLANC - LE GORY

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). Le Gory comes from a single tiny parcel planted by Françoise Foucault in 1999. Le Gory has a unique blend of deep red clay and tuffeau, and beautifully shows off the best terroir of “La Côte”.

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: 100% CHENIN BLANC

ANNUAL PRODUCTION: 1,000 BOTTLES

VINEYARD: Le Gory

VINE AGE: Planted in 1999

SIZE: 0.15 hectares

TERROIR: Deep red clay soils, with a surface of rocky tuffeau stone

ELEVAGE: 12 months in barrel (30% new), then assembled for 3 months “en masse” in tank before bottling. No batonnage. Bottled unfiltered and unfiltered, on a fruit day during the Ascendant Moon.

VINIFICATION: Hand-harvested in small bins. 3 hours of pressurage, then settling for 1-2 nights in tank. Native yeast fermentation in barrel until Spring.