



CHÂTEAU YVONNE

SAUMUR BLANC - YVONNE

Notes The Yvonne Blanc was one of the 2 original cuvées produced at the domaine. Mathieu continued the same high quality work in the vineyard and cellar, but drastically reduced the amount of new oak used for élevage. While most fans of Saumur Blanc know about Brézé, Yvonne Blanc will likely be the first introduction to the whites of La Côte, the exceptional tuffeau terroir along the Loire river in Parnay.

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: 8,000 BOTTLES

VINEYARD: 8 parcels in Parnay, Turquant et Montsoreau bordering the Loire, including Le Bourreau, Clos Coin, Les Devants, Chateau Gaillard, and La Vignole.

VINE AGE: 5 years to over 80 years

SIZE: 2.5 hectares

TERROIR: Clay limestone soils on Turonian Limestone better known as tuffeau

ELEVAGE: Hand-harvested in small bins. 3 hours of pressing, then settling for 1-2 days in tank. Fermentation on the lees in 225L barrels with native yeasts.

VINIFICATION: 12 months in barrels (20% new), then assembled for 3 months in steel tanks “en masse” before bottling. Bottled unfiltered and unfined, on a fruit day during the Ascendant Moon. Aged for one year in bottle at the domaine before release.

