

Famille Vaillant 2015 "L'Ancrerie" (Anjou Villages)

WineWise Code	FFV-ANC15
Country	France
Region	Loire
Subregion	Anjou
Color	Red
Closure	Natural Cork
Annual cases produced	800 cases
Varieties	100% Cabernet Franc
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	1 month
Aging method	Used Barrique 100%
Aging duration (months)	12 months
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	No
Soil Type(s)	Volcanic
Elevation (meters)	55
Vineyard Aspect	Southeast
Vine age (years)	25
Vine Yields hl/ha	32
Farming practices	Certified Bio-dynamic
Vine Training Notes	Taile Guyot Simple
Grape Picking	Hand-harvested

Notes from the producer:

L'Ancrerie is a natural wine without additives. It is not filtered and does not have added sulfites.

More than 20 generations have farmed this land. The latest generation brought the development from 15HA in 1985 to 56HA today and is devoted to converting the vineyards into Organic and Bio-dynamic Agriculture.



WineWise Notes:

In a series of fine Loire red vintages, 2014 stood out as something quite special, then 2015 came along and made its own strident claims, as exemplified by this late-release “Tête de Cuvée”. The magnificent, iron- drenched nose alone declaims the singular quality of the vines. And the palate’s vibrant yet structured expression of Cabernet Franc makes this a well-nigh perfect example of the grape’s masculine side, while avoiding any tendency to tannic obstruction. A not-to-be-missed highlight.

This relatively large (55 hectares) domaine has unbroken family history going back to the 18th century. One of the first French producers to adopt bio-dynamic practices in the 1980’s, it makes an impressive range of wines from several Anjou appellations. We have been especially impressed with their reds, which are made without additional sulfites, fining or filtration. DEMETER CERTIFIED.