

# Marc Plouzeau 2017 Dom. des Hautes Troglodytes (Saumur Champigny)

WineWise Code	FMP-HTR17
Country	France
Region	Loire
Color	Red
Alcohol by Volume	13
Acidity	3.5
Residual Sugar	0
Closure	Natural Cork
Annual cases produced	1000
Varieties	Cabernet Franc
Maceration Notes	4 weeks in tank
Destemming	Complete
Fermentation duration	10 days
Aging method	Stainless Steel 100%
Aging duration (months)	9
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 50 mg/L
Vineyard Name	Domaine des Hautes Troglodytes / Wine made in natural limestone winery
Soil Type(s)	Calcareous
Elevation (meters)	60
Vineyard Aspect	Southwest
Vine age (years)	40
Vine Yields hl/ha	45
Farming practices	Sustainable
Grape Picking	Machine

## Notes from the producer:

The property, Chateau de la Bonnelière, has belonged to the Plouzeau Family since 1846. My father, Pierre, bought it from his uncle and renewed the property, replanted the vines and built a new winery.

My grandfather started the Plouzeau company as a wine merchant without vineyards. My father took over the family company in 1949. He bought 2 properties, the Domain de la Garreliere in 1973 and Chateau de la Bonnelière in 1979 I took over the Chateau de la Bonnelière with 12ha in 1999 and began organic farming.



## WineWise Notes:

High-toned, silky wine that walks a thrilling tightrope between pleasure and seriousness. A textbook example of how 2017's niggardly yields were compensated by exceptional fruit endowment – without excess. The Hautes Troglodytes never disappoints!

Pierre Plouzeau was a visionary man who, in his all-too-short life, created a négociant business like no other while running his own two domaines as well. His sons, François and Marc, are worthy successors, both firmly committed to the rigorous joys of bio-dynamic farming. Marc, who took over the family's historic Chinon property, Ch. de la Bonnelière, also functions as a négociant, working with a small number of top-quality growers to produce a range of dependable Loire classics. He goes from strength to strength as the years pass.

