

Dom. Aux Moines 2019 'le Berceau des Fées' (Vin de France)

WineWise Code	FAM-BDF19
Country	France
Region	Loire
Producer	Dom. Aux Moines
Color	White
Case Size	12x750
ABV	13
Acidity	5.2
Residual Sugar	2.1
Closure	Natural Cork
Annual production (cases)	500
Varieties	100% Chenin Blanc
Fermentation vessel	Stainless Steel
Fermentation duration	2 months
Aging method	Stainless Steel 100%
Aging duration (months)	8
Filtered	Yes
Yeast	Spontaneous
Malolactic?	No
Added Sulfur	Yes
Soil Type	Volcanic
Elevation (meters)	80
Vineyard Aspect	Southwest
Vine Age (years avg)	4
Vine Yields (HL/HA)	15
Farming Practices	Certified Organic
Grape Picking	Hand-harvested

Notes from the producer:

Monks began cultivating the land in the middle ages and continued until the French Revolution. Various owners owned the vineyards until the current winemaker's parents bought the property in 1981 from the decedents of Madame Faure who had bought the property in 1930. This winery has a history of female owners. Winemaker Tessa took over from her mother in 2003.



WineWise Notes:

This new wine comes from a recently acquired parcel of Chenin outside the appellation but still in a highly favoured locale. Deliberately made in an easier style than the Roche-Aux-Moines, it nonetheless enjoys a fruit endowment in this lavish vintage that suggests a capacity for aging, if one has the fortitude to resist the siren call of its youth. gorgeously floral, it is a picture of prettiness.

Monique and Tessa Laroche, the charming mother and daughter team who run this pocket-sized (2500 cases) estate in La Roche Aux Moines (an appellation now with all of five proprietors), evidently have little need to make a living. How else to explain the mind-boggling fact that they continue to offer many vintages back to 1992 in commercial quantities? All the more amazing in view of the exemplary quality of the wines. Now, after an adulatory review from David Schildknecht in a well-known wine journal, everybody wants them. As of the 2010 Vintage the Domaine is certified organic. We are delighted to be able to offer an older vintage that showd off the aging potential of this great wine.

