

SEBASTIEN DAVID

COUPLE GOALS



ON THE FARM

FARMING: Certified Organic
HARVEST: By hand
TOTAL AREA: 2 hectares (purchased fruit)

IN THE VINEYARD

SOIL: Chenin: Clay and limestone /
Chardonnay: Round pebbles and clay
VINE AGE: 35 years old on average
YIELDS: 40HL/ha
VINEYARD SIZE: 2 ha



IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Concrete tank (6 months)
FILTRATION: None
FINING: Never
SULFITES: 32 ppm
PRODUCTION: 900 cases
VEGAN: Yes

50% Chenin Blanc (Loire Valley)
50% Chardonnay (Rhône Valley)

- Harvested by hand
- The Chardonnay is directly pressed
- 7 hours of skin contact for the Chenin and press
- The Chardonnay is shipped to Sebastien's winery in truck
- Fermentation in concrete tank separately
- Racking and blending
- 6 months of aging in concrete tanks
- Bottling without any filtration and a touch of sulfites

Note: "Couple Goals" is a blend of two different regions to get the best of each terroir and reach a specific balance. The Chenin comes from Parnay (near Saumur) and the Chardonnay from Pont du Gard, in Ardèche (part of the Rhône Valley).

Region: Loire/Rhône
AOP – Vin de France