



**TERROIRS** "Entre Deux Voyes" is a lieu-dit located in the "Côte des Blancs" of the Saumur AOC. Situated on the outskirts of the village of Dampierre-sur-Loire, these vines are near some of the most prized Chenin Blanc vineyards in the entire Saumur appellation. Soils are classic, regional argilo-calcareous with gravel top soils, providing good drainage.

**FARMING** All of Richard's vineyards are fully certified AB Ecocert organic since 2013, with farming having been performed completely free of synthetic herbicides, pesticides, and fertilizers since 2009. Harvests are all performed manually, and always into smaller-than-average harvest bins in order to preserve the purity and freshness of the grapes.

**GRAPE VARIETALS** 100% Chenin Blanc

**VINE AGE** 45-50 years average

**AVERAGE YIELD** 38-40 hl/ha

**WINEMAKING** Richard prefers a minimalist, hands-off approach to his winemaking, with even, long, classic fermentations performed in vat or barrel. "Entre Deux Voyes" is fermented and aged in second-fill barrique, with vintages occasionally using 15-25% new barrel, depending on availability. Elevage lasts usually up to two years. Minimal sulfur addition, with no fining, and only occasionally a light filtration.

**TASTING NOTES** Sensual, aromatic notes of caramelized pear, golden apple, baked quince, and lemon. More nuances of baking spices, wet stones, and chamomile evolve with a little bit of air in the glass. The palate is generously textured, but distinctly racy and mineral.

**ANNUAL PRODUCTION** 900 - 1500 bottles or 125 cases or 3-5 barrels

