



# AUMONIER TOURAINE SAUVIGNON BLANC

certified biodynamic and organic

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Sophie and Thierry Chardon created Domaine de l'Aumonier in 1996, with 7 acres of vines in eastern Touraine. Today they tend 86 acres. The couple went organic in 2003 and earned certification for biodynamic farming in 2022. The name *Aumonier* comes from Sophie's grandparents, whose gift of vines was the seed that germinated the domaine; it's an old reference to a man of faith who distributed alms to the poor.

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## VINEYARD

- Site:** From several different parcels on the south side of the river Cher, a major tributary of the Loire, in eastern Touraine. The Loire Valley is an open window to the Atlantic, blessing the region with clement weather.
- Soil:** Soils range from tufa hillsides rich in clay and limestone to flatter sites of flint and clay, sand and clay, and silt and clay.
- Vines:** 49 acres of Sauvignon Blanc averaging 20 years of age. In addition, the domaine buys some Sauvignon grapes from a neighbor who also farms organically. Certified organic and biodynamic.
- Varieties:** Sauvignon Blanc.

## CELLAR

- Élevage:** Native yeast ferments. Raised in tank.
- Bottling:** No fining, a light filtration.
- Production:** 8,500 cases.
- Profile:** A fresh white wine bursting with orchard fruits and punching well above its modest classification. Elegant, toothsome and dry, it begs the question: do you really need Sancerre?
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