

# Domaine de l'Aumonier

## Touraine



### The Wine

- *Touraine Sauvignon*: Sauvignon Blanc. This comes from vines averaging 20 years old growing in the communes of Couffy, Seigy and Chateauvieux just south of the Cher River, a major tributary of the Loire. The Loire Valley is an open window to the Atlantic, blessing the region with clement weather. L'Aumonier's soils range from tufa hillsides rich in clay and limestone to flatter sites of flint and clay, sand and clay, and silt and clay. Ferments are typically spontaneous (the occasional difficult tank may get a dose of neutral yeast) and the wine is raised in tank. There's no fining during élevage and only a light filtration at bottling. Production averages 8,500 cases.

Note that during warmer harvests, they do their harvesting at night to retain as much freshness in the grapes as possible.

- *Touraine Rouge*: Gamay. The wine goes through spontaneous ferments in steel. A part is done whole cluster and carbonic; part is de-stemmed and done traditionally. The wine is raised entirely in steel. Annual production averages 2,500 cases from their 14.8 acres. In some years, they purchase organic Gamay from a neighbor to augment the production. This is a delicious, juicy Gamay with aromas of cherries and fresh herbs infused with soil notes. Best served with a slight chill. Certified organic and biodynamic.