



LECOINTRE ANJOU LE BÉGUIN

certified organic

Lecoindres have been farmers deep in France's heartland since at least the 16th century. Following his enological studies, Cyrille Lecoindre joined his father in 2013 and put the viticulture on organic footing. He officially took the reins in 2016 as the 9th generation and subsequently oversaw a renovation of the winery.

The domaine has 18 parcels spread across three communes in the Côteaux du Layon.



VINEYARD

Site: In the commune of Faye d'Anjou on rolling hills in relatively high elevation.

Soil: We're in what's called the Anjou Noir: schist bedrock, and in Faye d'Anjou the soil is gravelly and thin.

Vines: Hand harvested from two plots on the north side of the Layon River, south facing. One was planted in 1993 and the other in 2003. Certified organic since 2017 by Veritas in France but not certified in America by USDA.

Varieties: Chenin Blanc.

CELLAR

Vinification & Aging: Fermented dry with neutral yeast, followed by aging in steel over winter. Bottled with a light filtration and minimal SO₂ (20-30 mg/L)

Production: 350 cases.

Profile: A crisp, clean and dry Chenin emphasizing the stony succulence of Layon's schist terroir.
