



## LECOINTRE RUE DU PINEAU D'AUNIS

certified organic

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Lecointres have been farmers deep in France's heartland since at least the 16th century. Following his enological studies, Cyrille Lecointre 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.

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### VINEYARD



**Site:** In the commune of Champ-sur-Layon on the left bank of the Layon River, where the terrain is relatively flat and the soil deep.

**Soil:** We're in what's called the Anjou Noir: schist bedrock with gravel and clay.

**Vines:** From a parcel of just over four acres planted in 1960 by Cyrille's grandfather. Certified organic since 2017 by Veritas in France but not certified in America by USDA.

**Varieties:** Pineau d'Aunis, once beloved by kings but now rather rare apart from scattered old-vine plantings.

### CELLAR

**Vinification & Aging:** Made and raised in steel. No addition of sulfites, even at bottling (except for the 2022 vintage, which received a very small dose at bottling and was labeled as containing sulfites).

**Production:** 200 cases.

**Profile:** A *vin de soif* with peppery spice and lightweight, delightfully full flavors. Serve with a slight chill.

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