

Domaine Lecointre

Anjou



The Wines

- *Anjou Blanc Cuvée Le Béguin*: Chenin Blanc. A *Béguin* refers to having a crush on someone, as happens now and again in the halcyon days of youth (well, maybe it's not limited to youth...). This is fresh and dry Chenin emphasizing the stony succulence of Layon's schist terroir. It comes from two plots in Rablay-sur-Lyon, one planted in 1993 and the other in 2003. Made and raised in steel, this is a small production of roughly 350 cases. Certified organic.
- *Anjou Rouge Cuvée Avant-Garde*: Cabernet Franc. Two parcels in Champ-sur-Layon totaling nearly ten and a half acres. One was planted in 1997; the other in 2007. Raised in tank and meant to be drunk young with a light chill, this is the domaine's *vin de soif*. Production averages around 500 cases. Certified organic.
- *Cuvée Rue du Pineau d'Aunis*: Pineau d'Aunis.. A parcel of just over four acres planted by Cyrille's grandfather in 1960 in Champ-sur-Layon. Like the above, it's raised in tank and meant to be a *vin de soif*, but one from the rare Pineau d'Aunis, and made without any addition of sulfites (even at bottling--with the exception of the 2022 vintage, which did receive a very small dose at bottling and was labeled as containing sulfites). In medieval days, the grape was one of the most celebrated in the Loire. England's Henry III imported Pineau d'Aunis to serve at court, and France's Charles VII offered the wine to the duke of Burgundy in 1425. In our time, however, the grape nearly went extinct toward the end of the 20th century, and only recently has seen a revival as a Loire original, prized for its peppery spice and lightweight, full flavors.

The key on the label is a family heirloom passed down through the generations, a key with a built-in corkscrew. As for the name, it comes from the street where the winery and family house is located the Rue du Pineau. Production averages around 200 cases. Certified organic.