

# LOIC MAHE

## SAVENNIÈRES – LES FOUGERAIES

### Story

After working as an advisor at the local Chamber of Agriculture, Loïc Mahé planted his first vines in 2000 in Savennières, a small and beautiful appellation by the Loire river. Today, he pampers his 4.5-hectares vineyards, run under organic certification (AB) since 2008. The size of his cellar and vineyard definitely makes his wines fall into the category of garage wines.

Farming philosophy : Organic (certified AB since 2008 – in the process of meeting the NOP standards)

Plot selection : Les Fougeraies

### Vineyard Information

Grape varieties : 100% Chenin Blanc

Plot size : 3,4 ha (8,4 acres)

Average age of the vines : 15-20 years

75% South, 15% North facing

Elevation : 50-70m (165-230 ft)

Soils : Windblown sand and schist

#### FARMING PRACTICES

- Training method : Guyot double
- No herbicides
- Cover crop : clover, rapeseed, oats (every 2 rows)
- Treatment with herbal decoctions
- Organic fertilizers
- Mowing by sheep

### Winemaking

- Hand picked grapes / Different sorting
- Slow pneumatic press
- Indigenous yeast
- Fermentation in seasoned oak barrels / 21 days – malolactic
- No inputs except for volcanic sulfur
- Aging : 12 months in seasoned oak barrels and 6 months in fiberglass tank
- Fined : No
- Filtration : Yes
- SO2 Total : <50ppm    Vegan : Yes

### Tasting notes

Pure, intense and complex nose with notes of hot stone, dry spices, ripe lemon and pear. The palate is fine and the attack fresh. The acidity is lively and the fruit smooth with notes of sweet pear, spicy lemon confit, ginger, pepper and clove. Intense, pure and persistent finish with a saline/mineral touch. Very nice wine.



### Press ratings

93 pts Wine Enthusiast – 2015 vintage