

LOIC MAHE

SAVENNIÈRES – SABLES & SCHISTES

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)

« Sables & Schistes » refers to the type of soil where the Chenin is sourced to make this cuvée.

Vineyard Information

Grape varieties : 100% Chenin Blanc

Plot size : 3,4 ha (acres)

Average age of the vines : 20-25 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 : Fiberglass tank / 30 days – malolactic
- No inputs except for volcanic sulfur
- Aging : 10 months in fiberglass tank / on lees with stirring
- Fined : No
- Filtration : Yes
- SO2 Total : <50ppm Vegan : Yes

Tasting notes

A surprising Chenin, with plenty of power, dynamism and enough elegance to make you want to take another sip. Notes of ground ginger enhance the yellow plum and pear flavors, while minerality and acidity come together to create a nice structure. This wine would benefit from aging although it's hard to resist now.



Press ratings

93 pts Wine Enthusiast – 2018 vintage

91 pts Wine Enthusiast – 2016 vintage

93 pts Wine Spectator – 2016 vintage