

# LOIC MAHE

## VIN DE FRANCE – LE PETIT MOULIN

### 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)  
Historically when this cuvée was created, there was a mill next to the plot.

### Vineyard Information

Grape varieties : 100% Chenin Blanc

Plot size : 0,7ha (1,73 acres)

South facing

Elevation : 50-100m

Soils : Green and purple schists

#### 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 : 12 months in fiberglass tank / on lees with light stirring
- Fined : No
- Filtration : Yes
- SO2 Total : <50ppm    Vegan : Yes

### Tasting notes

A bright wine, with notes of white fruits and mineral nuances. A beautiful tension and structure.

