DOMAINE DE LA PETITE ROCHE

ANJOU – ORIGINE

Story

The Regnard family got its first vines right after the French Revolution in 1791. Today, the estate covers 83 hectares with both Chenin Blanc and Cabernet Franc.

Located in the heart of the Loire Valley, in the middle of the Châteaux de la Loire, Domaine de la Petite Roche enjoys a diversity of terroirs from schists to limestone and sand. This allow the estate to produce a range wines with finesse and character, for any occasion.

Farming philosophy : Sustainable HVE 3 (2019) / Terra Vitis (2018)

Vineyard Information

Grape varieties : 100% chenin Plot size : 3 ha (7,41 Acres) Average age of the vines : 20-25 years Facing : South East Elevation : 80m (260 ft) Soils : Limestone, clay-limestone and shale

FARMING PRACTICES

- Training method : Guyot
- No herbicide / No pesticide
- Cover crops
- Regular work of the soils
- Green harvesting

Winemaking

- Hand picked grapes/ Destemmed 100%
- Cold maceration : partially for 10-12h
- Pneumatic press
- Fermentation : egg-tanks (similar oxygenation of the wine to a neutral barrel) / 21 days at 60-68°F – No Malolactic fermentation
- No SO2 added until the end of the fermentation
- Aging : 8 months in egg-tanks / on lees with stirring
- Fined : Yes
- Filtration : Yes



Tasting notes

Nose of yellow fruits (mirabelle plum), supported by candied citrus. Generous, ample and intense, the palate expresses notes of white and exotic fruits. Remarkable persistence in mouth.

Press ratings

90 pts Wine Enthusiast – 2021 vintage 89 pts Wine Enthusiast – 2020 vintage

