

DOMAINE CHARPENTIER

REUILLY - SAINT VINCENT

LOIRE

The Charpentier family has been moving to the rhythm of the vine for three generations, currently led by Jean-Baptiste & Geraud and their brother Etienne. Their father, François Charpentier, was a pioneer in the history of the Reuilly appellation, fighting for its recognition and ensuring the development and sustainability of high-end wine production for the last 40 years. The two older brothers began working at the winery in 2009 and took over the estate in 2012. Etienne joined in 2019. Their aim is produce high-quality wine and promote the richness & authenticity of Reuilly terroirs. The estate now covers 25 hectares of vines and produces 15 cuvées.

Saint Vincent is a cuvée paying tribute to the Patron Saint of winemakers, but also a tribute to their brother Vincent, who passed away at 19.

Farming philosophy : Sustainable, starting organic certification in 2025.

Vineyard Information

Grape varieties : 100% Sauvignon Blanc

Plot Size : 10 ha (25 acres)

Average age of the vines : 25-30 years

Soils : Clay-limestone

Exposition : South South-East

Elevation : 120m (395ft)

FARMING PRACTICES

- Training method : Guyot simple
- Green harvest to control the yields
- Grass cover in every row
- No synthetic products

Winemaking

- 90% handpicked and 10% machine harvested / Destemmed (100%)
- Hand sorted before pneumatic pressing
- Fermentation : Indigenous yeast or neutral yeast if needed in stainless steel tank between 10 to 30°C (50 to 86°F)
- No Malolactic fermentation
- Aging : 6 to 8 months in stainless steel tanks on lees with very little batonnage to maintain a maximum freshness
- Fined : Yes (Bentonite)
- Filtration : Yes - Bell filter and Kieselguhr (Diatomaceous Earth Filtration)
- SO2 only added during debourbage (settling), soutirage (racking) and bottling, not during harvest

Tasting notes

A starbright pale yellow white. An intense citrus nose of orange zest. On the palate, a fresh wine with high lemon notes, lots of tension and a finish of white fruit aromas and slight salinity. Aging potential up to 5 years.

