



# DOMAINE FREDERIC MABILEAU

## "CHENIN DU PUY" SAUMUR BLANC 2023



30 years-old Remy Mabileau, following the accidental death of his dad Frédéric in 2020, is now in charge of the estate. His vision is anchored into the natural wine approach following the footstep of his father with whom he worked for the past 4 years. As a friend of the family (I worked 6 years at the estate from 2003-2009) I was there to witness this painful transition and this young man impressed me with his maturity and the result of his first vintage 2020 in this context is brilliant. His dad would be proud...

I remember Frédéric and I back in 2004 when we were dreaming of producing Chenin Blanc, sharing the same fascination for our Loire native grape. We were lucky to meet Franck Bimont winemaker in Le Puy Notre Dame, village located 26 miles south of St Nicolas across the Loire, who agreed to let us rent a plot of his certified organic estate. We did not go there by mistake, Le Puy is known to offer among the best Terroir of Chenin in the all Loire. This tiny village was even awarded in 2009 its own appellation, no surprise that the greatest house of Saumur sparkling source their grapes there.

### SOIL TYPE \_\_\_\_\_

A single parcel of 2.5 acres on the small hill of Le Puy at 300 ft altitude. Soil composed of Jurassic chalk and sandy-clay of the Turonian.

### VARIETAL \_\_\_\_\_

100% Chenin Blanc. 46 years-old vines.

### CULTURE \_\_\_\_\_

#### **In conversion to organic certification.**

Traditional working of the soil. No pesticides. No herbicides. No phytosanitary products. Manual harvesting in small cases.

### VINIFICATION \_\_\_\_\_

Pneumatic pressing at low temperature. Cold settling. Fermentation with native yeasts and 16 months ageing in 600 l French oak barrels (50%) and 1200 l French oak "foudre". No malolactic fermentation. No fining but light filtration.

### TASTING NOTES \_\_\_\_\_

Complex and textural style of Chenin with thoroughly fresh and mineral complexity. The acidity is remarkably fine and nicely balanced by the chalky salty minerality. White peach aromas and tangerine combined nicely with the smoky notes of a well integrated barrel fermentation. It finishes with a back and force between ripe fruit and citrusy acidity with the fruit always shining through.

#### **Other wines from the same estate:**

- "Chenin des Rouillères" Anjou Blanc 2024
- "Fred" Carbo Saint Nicolas de Bourgueil 2023
- "Racines" Bourgueil 2023

**FOXTROT  
ROMEO  
ECHO  
DELTA**

