

## Domaine Frédéric Mabileau

"CHENIN DES ROUILLÈRES" ANJOU BLANC 2022





30 years-old Remy Mabileau, following the accidental death of his dad Frédéric in 2020, is now, with his mom Nathalie, 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 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 was brilliant, his second vintage is therefore a great confirmation of his raw talent. His dad would be proud...

"Les Rouillères" is the name of a Lieu-dit that starts in Touraine, in the village of Saint Nicolas, and continues in the neighboring Anjou Loire district. Actually, only a dirt road separates the Cabernet Franc parcel that produces the red counterpart, both delivering the true sense of the place. The name Anjou is usually associated with terroir of slate or schist but here Chenin Blanc are planted on alluvium soil, a warmer terroir that tend to reveal a pure expression of the varietal while delivering a lot of ripe fruit.

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A single parcel of 1.3 acres on the gravely terrace of the former Loire riverbed.

VARIETAL -

100% Chenin Blanc. 13 years-old vines.

## CULTURE -

Certified organic by Ecocert. Certified Biodynamic by Biodyvin. Traditional working of the soil. No pesticides. No herbicides. No phytosanitary products. Manual harvesting in small cases.

## VINIFICATION-

Accurate selection of the grapes in two consecutive sorting table. Conveyance of the grapes by elevator belt. Pneumatic pressing with full clusters. Fermentation at cold temperature in stainless steel. No malolactic fermentation. Ageing in stainless steel on the fine lees with no "bâtonnage". Bottles in the spring with no filtration. 250 cases yearly production.

## TASTING NOTES-

"Wild aroma of quince and cedar. Light impression of wild grasses. The crisp acidity perfectly balances its lovely creamy texture. Long and vibrant. A gently chewy texture adds to the length. Texturally complex and long. Drink 2023 – 2032".

-- Julia Harding MW, JancisRobinson.com June 2023

Other wines from the same estate:

"Lunatic" Pétillant Naturel Chenin 2022 "Les Rouillères" Saint-Nicolas-de-Bourgueil 2020 "Chenin du Puy" Saumur Blanc 2018 "Racines" Bourgueil 2020



