

THE SOURCE VINCENT BERGERON LOIRE VALLEY



2021 VIN DE FRANCE, 'UN ROUGE CHEZ LES BLANCS'

PRODUCER OVERVIEW

On the rolling hills and floodplains of the Loire River's Montlouis-sur-Loire, the humble and gentle Vincent crafts his finely tuned certified organic Chenin Blanc (still and sparkling) and Pinot Noir wines from 3.4ha of vineyards grown on limestone bedrock, perruches (fossils, lithified clay, flint/silex), sandstone, clay, and limestone rock topsoil. These “natural” wines are spontaneously fermented and aged in French oak barrels (some in fiberglass)—most without any addition of sulfites. With his concession to nature and commitment to honor the season, sans maquillage, sin compromise, he sets his wines on a direct course, showcasing each season's gifts and challenges, allowing his wines to freely express the mark of their birth year. Warm vintages (like 2020) taste of a season's richer fruits and softer palate while still being delicate and complex. Cold years (like 2021) are brighter, fresher, and more tense.

VINEYARD DETAILS

"Un Rouge Chez Les Blancs" comes from a 0.44ha plot (0.17ha planted in 2017 and 0.27ha in 1978) at 80m facing south on a gentle hill of on limestone, perruches, sandstone, and clay.

CELLAR NOTES

100% whole-cluster, 2-week natural ferment with 1 or 2 daily pumpovers. Aged 12 months in 75% old 500l French oak and 25% fiberglass. No added sulfites, finings, or filtration.

