

# THE SOURCE VINCENT BERGERON LOIRE VALLEY



## 2022 VIN DE FRANCE, 'CERTAINS L'AIMENT SEC'

### 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

“Certain L’Aiment Sec” pét-nat comes from a Chenin plot planted in 2019 in Montlouis at 70-80m on gentle hills of on limestone, clay, sand and silt with an average vine age of 30 years (2023).

### CELLAR NOTES

Natural fermentation in fiberglass until finish of ML. Sulfites added, then aged in bottle on lees for 18 months. No dosage, filtration or fining.



