

THE SOURCE VINCENT BERGERON LOIRE VALLEY



2022 VIN DE FRANCE, CHENIN, 'MAISON MARCHANDELLE'

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

“Maison Marchandelle” Chenin Blanc is a 0.87ha vineyard planted in 1970 at 80m facing south on a gentle hill of limestone, perruches, sandstone, and clay.

CELLAR NOTES

Natural ferment and aging for 8-12 months in mostly old 225-400l French oak with the first sulfites added after ML. No filtration or fining.

