

THE SOURCE

CAROLE KOHLER - JARDINS DE FLEURY

LOIRE VALLEY



2023 CHENIN BLANC, 'SEQUOIA'

PRODUCER OVERVIEW

On the historic 15th-century Fleury estate, the humble and spirited Carole Kohler crafts organic, and biodynamic, no-sulfite-added Chenin Blanc on schists of the Massif Armorican and Cabernet Franc on Jurassic Tourcien limestone of the Paris Basin. A former chemist turned vigneronne, she and her husband, architect and hobby historian Brice Kohler, revived its historic connection to viticulture in Thouars, on the southern frontier of Anjou, where vineyards had nearly vanished after shifting appellation laws with the creation of the European Union. A self-contained world, Fleury is a haven of ancient forests where biodiversity thrives, untainted by neighboring agriculture. Carole's light-handed approach yields wines that channel the voice of the land, rewriting the history of this once-forgotten terroir. And with wines like these, it's only a matter of time before others follow.

VINEYARD DETAILS

Séquoia is 100% Chenin Blanc from a single 1.5-hectare parcel, planted in 2019 at an altitude of 70-75 m on a flat west-facing slope on reddish clay and green schist, with quartz-rich, green schist bedrock.

CELLAR NOTES

2023 Séquoia is whole-cluster pressed and naturally fermented in 30 hl steel tanks for 4 days at 23°C maximum, and underwent full malolactic. It's aged in 12 hl Tava clay amphoras and old 225L French oak for 8 months before it was bottled with 10 mg/L of total added sulfites, and was not fined, nor filtered.

