

THE SOURCE FRANCK BIMONT LOIRE VALLEY



2024 SAUMUR BLANC 'CHENIN'

PRODUCER OVERVIEW

From a twelfth-generation family of winegrowers in Saumur, Franck Bimont took over his family's Puy-Notre-Dame-based domaine after the passing of his father in 1989. Trained as an oenologist in Montreuil-Bellay and Bordeaux-Blanquefort, he has known no other profession, having begun work in the vineyards at just 13 years old under his grandfather's guidance. Farming 19 hectares across both owned and leased parcels with a small team of four, his approach centers first on being a farmer: protecting biodiversity, preserving soil structure through shallow plowing, and working organically with careful, targeted treatments. In the cellar, his wines lean toward honesty and typicity, guided by native fermentations, restrained élevage, and decisions rooted as much in tasting as in analysis. At its core, Franck aims to craft wines for pleasure and sharing, where terroir, climate, and human touch combine each year to create something new with each vintage, while preserving a clear link to his ancestral past and that of the region.

VINEYARD DETAILS

Saumur blanc comes from 60-year-old Chenin Blanc vines from numerous organically farmed parcels. The topsoil ranges from pure sand, calcareous clay and silex, from exposed and relatively flat vineyards on varying bedrock (tuffeau to silex) at an altitude of 50–90 meters.

CELLAR NOTES

Directly pressed, settled overnight and naturally fermented at ambient temperatures (typically a maximum of 20°C, but not controlled) in small raw concrete tanks of varying capacities to vinify each parcel separately. Aging takes place in tank for 6 to 9 months. A light filtration is carried out prior to bottling, with no fining.