

Marc Plouzeau 2013 Les Devants de la Bonnelière Touraine Sauvignon

WineWise Code	FMP-BBL13
Country	France
Region	Loire
Color	White
Alcohol by Volume	13
Acidity	5
Residual Sugar	0
Annual cases produced	1200
Varieties	Sauvignon Blanc
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	No
Added Sulfur	Yes, 50 mg/L
Vineyard Name	Les devants de la Bonnelière / In front of the Chateau
Soil Type(s)	Calcareous
Elevation (meters)	50
Vineyard Aspect	South
Vine age (years)	35
Vine Yields hl/ha	40
Farming practices	Organic
Grape Picking	Machine

Notes from the producer:

The property, Chateau de la Bonnelière, has belonged to the Plouzeau Family since 1846. My father, Pierre, bought it from his uncle and renewed the property, replanted the vines and built a new winery.

My grandfather started the Plouzeau company as a wine merchant without vineyards. My father took over the family company in 1949. He bought 2 properties, the Domain de la Garreliere in 1973 and Chateau de la Bonnelière in 1979 I took over the Chateau de la Bonnelière with 12ha in 1999 and began organic farming.



WineWise Notes:

As always, the Chinon terroir yields a wine long on minerality that transcends the Sauvignon (whereas Delaunay's example, for instance, exalts it). Unapologetically dry and serious wine for rock-hounds. Good with oysters.

Pierre Plouzeau was a visionary man who, in his all-too-short life, created a négociant business like no other while running his own two domaines as well. His sons, François and Marc, are worthy successors, both firmly committed to the rigorous joys of bio-dynamic farming. Marc, who took over the family's historic Chinon property, Ch. de la Bonnelière, also functions as a négociant, working with a small number of top-quality growers to produce a range of dependable Loire classics. He goes from strength to strength as the years pass.

