

Domaine des Sables Verts Saumur Blanc 2024

Region: Loire Valley - Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 31 years old

Altitude: 200 feet (60m)

Soils/Terroir: From the 'Bonneveaux', 'Rouères, and 'Elettes' vineyards with soils of clay and chalky limestone (tuffeau).

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. After one night of cold settling the juice was transferred to French oak barrels of 228L and 400L (50% new oak). The fermentation began spontaneously using only the naturally occurring indigenous yeasts. No battonage is done and the wine completes malolactic fermentation.

Maturation: Aged 12 months on the lees in used French oak barrels. 1 month before bottling the barrels were blended in a large stainless-steel tank and a low dose of sulfur was added. Bottled after a light clarifying filtration.

pH: 3.19

Sulfur: 25ppm total SO₂, 14ppm free SO₂



Domaine des Sables Verts – Saumur Blanc ‘Les Rouères’ 2023

Region: Loire Valley – Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 18-years-old

Altitude: 200 feet (60m)

Soils/Terroir: From ‘Les Rouères’, a north exposed parcel on sandy clay and limestone soils.

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. After one night of cold settling the juice was transferred to 400L French oak barrels (60% new oak) for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. No battonage is done and the wine completes malolactic fermentation.

Maturation: Aged 18 months on the lees in 400L French oak barrels (60% new oak). 2 months before bottling the barrels were blended in a large stainless-steel tank and a low dose of sulfur was added. Bottled after a light clarifying filtration.

pH: 3.35

Sulfur: 38ppm total SO₂, 12ppm free SO₂



Domaine des Sables Verts Saumur Champigny Rouge 2024

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 28-years-old

Altitude: 195 to 260 feet (60m-80m)

Soils/Terroir: Deep clay-limestone soils, green sands, and chalky limestone (tuffeau).

Farming: Organic

Harvest: Hand harvested

Yield: 38 hl/ha

Winemaking: The grapes were hand harvested, fully de-stemmed and transferred to stainless-steel vats for fermentation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Half of the volume underwent a short 5-day maceration with light pump overs. The other half macerated for 15 days with light pump overs and occasional punch downs. After maceration the grapes were pressed and transferred back to stainless steel vats to complete fermentation.

Maturation: Aged for 7 months in stainless-steel tanks. 1 month before bottling a low dose of sulfur was added. Light clarifying filtration before bottling.

pH: 3.50

Sulfur: 35ppm total SO₂, 12ppm free SO₂



Domaine des Sables Verts - Saumur Champigny 'Les Clos Forènes' 2024

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 12 years-old

Altitude: 260 feet (80m)

Soils/Terroir: A .2ha east exposed parcel named 'Les Clos Forènes' on sandy-silt soils.

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The grapes were hand harvested. Approximately 60% of the fruit was destemmed and 40% kept as whole clusters. Macerated for 18 days in a stainless-steel tank with the whole clusters placed on top of the destemmed grapes. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Gentle daily pump overs and occasional punch downs. After maceration the grapes were pressed and transferred back to stainless-steel tanks to complete fermentation.

Maturation: Aged for 12 months in 2–3-year-old 228L and 400L French oak barrels previously used for Chenin Blanc production. 1 month prior to bottling a low dose of sulfur was added.

pH: 3.56

Sulfur: 46ppm total SO₂, 13ppm free SO₂



Domaine des Sables Verts Saumur Blanc 2023

Region: Loire Valley - Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 30 years old

Altitude: 200 feet (60m)

Soils/Terroir: From the 'Bonneveaux', 'Rouères', and 'Elettes' vineyards with soils of clay and chalky limestone (tuffeau).

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. After one night of cold settling the juice was transferred to used French oak barrels. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. No battonage is done and the wine completes malolactic fermentation.

Maturation: Aged 11 months on the lees in used French oak barrels. 1 month before bottling the juice was transferred to stainless-steel tanks and a low dose of sulfur added.

pH:

Sulfur SO2:



Domaine des Sables Verts Saumur Champigny Rouge 2023

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 27-years-old

Altitude: 195 to 260 feet (60m-80m)

Soils/Terroir: Deep clay-limestone soils, green sands, and chalky limestone (tuffeau).

Farming: Organic

Harvest: Hand harvested

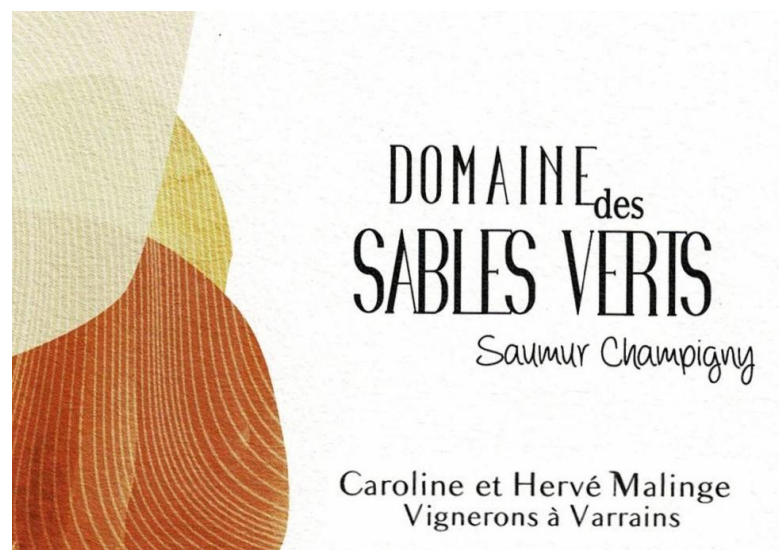
Yield: 45 hl/ha

Winemaking: The grapes were hand harvested, fully de-stemmed and transferred to stainless-steel vats for fermentation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Half of the volume underwent a short 7-day maceration with light pump overs. The other half macerated for 18-20 days with light pump overs and occasional punch downs. After maceration the grapes were pressed and transferred back to stainless steel vats to complete fermentation.

Maturation: Aged for 7 months in stainless-steel tanks. Prior to bottling a low dose of sulfur was added and the juice lightly filtered.

pH: 3.79

Sulfur: 50ppm total SO₂, 29ppm free SO₂



Domaine des Sables Verts - Saumur Champigny 'Les Poyeux' 2023

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 73 years-old (massale selection planted in 1950)

Altitude: 225 feet (70m)

Soils/Terroir: A 2ha parcel in 'Les Poyeux' of shallow sandy green soils atop a bed of clay-limestone.

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The grapes were hand harvested, fully de-stemmed and transferred to stainless-steel vats for fermentation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes macerated for 22 days with light pump overs and occasional punch downs. After maceration the grapes were pressed and transferred back to stainless steel vats to complete fermentation.

Maturation: Aged for 18 months in a combination of sandstone amphora (70%), and 7-year-old 225L ex Chateau Latour barrels (30%). Prior to bottling a low dose of sulfur was added.

pH: 3.62

Sulfur: 47ppm total SO₂, 25ppm free SO₂



Domaine des Sables Verts - Saumur Blanc 2022

Region: Loire Valley - Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 30 years old

Altitude: 200 feet (60m)

Soils/Terroir: From the 'Bonneveaux', 'Rouères', and 'Elettes' vineyards with soils of clay and chalky limestone (tuffeau)

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. The fermentation began spontaneously using only the naturally occurring indigenous yeasts in a combination of used French oak barrels (90%) and stainless-steel tanks (10%). No battonage is done and the wine completes malolactic fermentation.

Maturation: Aged 11 months in a combination of used French oak barrels (90%) and stainless-steel tanks (10%). 1 month before bottling the juice was transferred to stainless-steel tanks and a low dose of sulfur added. Bottled after a light filtration.

pH: 3.2

Total SO₂: 55ppm



Domaine des Sables Verts – Saumur Blanc ‘Les Rouères’ 2022

Region: Loire Valley – Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 17-years-old

Altitude: 200 feet (60m)

Soils/Terroir: From ‘Les Rouères’, a north exposed parcel on sandy clay and limestone soils.

Farming: Practicing Organic

Harvest: Hand harvested

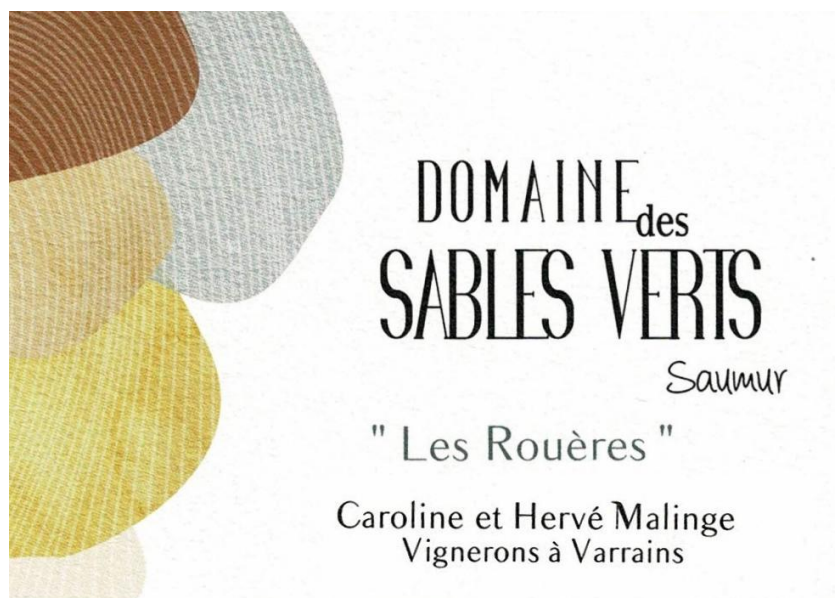
Yield: 30 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. After one night of cold settling the juice was transferred to used 400L French oak barrels (40%), and a new 12hl Vicard oak vat for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. No battonage is done and the wine completes malolactic fermentation.

Maturation: Aged 12 months in used 400L French oak barrels (40%), and a new 12hl Vicard oak vat. 1 month before bottling the juice was transferred to stainless-steel tanks and a low dose of sulfur added.

pH:

Sulfur:



Domaine des Sables Verts - Saumur Champigny 'Glouglou' 2022

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 26-years-old

Altitude: 195 to 260 feet (60m-80m)

Soils/Terroir: Deep clay-limestone soils, green sands, and tufa from the vineyards of 'Les Dares', 'Bonneveaux', 'Perruchers', and 'Le Bourg'.

Farming: Organic

Harvest: Hand harvested

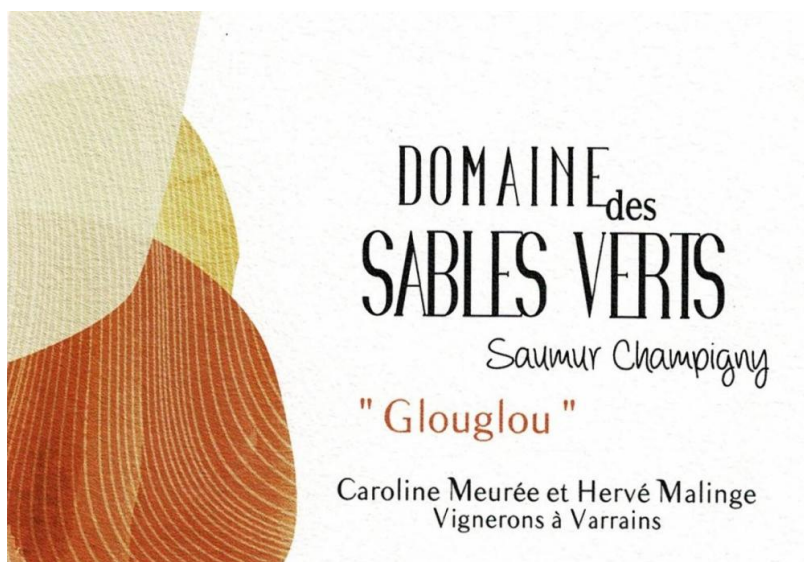
Yield: 37 hl/ha

Winemaking: The grapes were hand harvested and crushed before transfer to stainless-steel tanks for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. Half of the volume macerates on the skins for 6 days, and the other half macerates on the skins for 15 days before pressing. After pressing the juice finishes fermentation in stainless-steel tanks.

Maturation: Aged for 7 months in stainless-steel tanks. Prior to bottling a low dose of sulfur was added.

pH: 3.45

Total SO2: 41ppm



Domaine des Sables Verts - Saumur Champigny 'Les Poyeux' 2022

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 72 years-old (massale selection planted in 1950)

Altitude: 225 feet (70m)

Soils/Terroir: A 2ha parcel in 'Les Poyeux' of shallow sandy green soils atop a bed of clay-limestone.

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes were hand harvested, fully de-stemmed and transferred to stainless-steel vats for fermentation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes macerated for 21 days with light pump overs and occasional punch downs. After maceration the grapes were pressed and transferred back to stainless steel vats to complete fermentation.

Maturation: Aged for 18 months in a combination of sandstone amphora (70%), and 6-year-old 225L ex Chateau Latour barrels (30%). Prior to bottling a low dose of sulfur was added.

pH:

Sulfur:



Domaine des Sables Verts - Saumur Blanc 2021

Region: Loire Valley - Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 30-years-old

Altitude: From 195 to 260 feet (60m-80m)

Soils/Terroir: From the 'Bonneveaux', 'Rouères', and 'Elettes' vineyards with soils of clay and chalky limestone (tuffeau)

Farming: Practicing Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. After one night of cold settling the juice was transferred to barrels and stainless-steel tanks for fermentation. The vineyards of 'Bonneveaux' and 'Elettes', which make up about 50% of the blend, are vinified and aged for four months in used French oak barrels, with regular battonage. The other half comes from the 'Perruchers' vineyard and vinified entirely in stainless-steel. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation in January the components were blended and transferred back to used French oak barrels and stainless-steel tanks to continue ageing.

Maturation: Aged 6 months, half in used French oak barrels and half in stainless-steel tanks. Prior to bottling a very low dose of sulfur was added and there was a light filtration.

pH: 3.11

Total SO2: 57ppm



Domaine des Sables Verts - Saumur Blanc 'Les Rouères' 2021

Region: Loire Valley - Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 16-years-old

Altitude: 200 feet (60m)

Soils/Terroir: From the 'Les Rouères' vineyard on sandy clay and limestone soils.

Farming: Practicing Organic

Harvest: Hand harvested

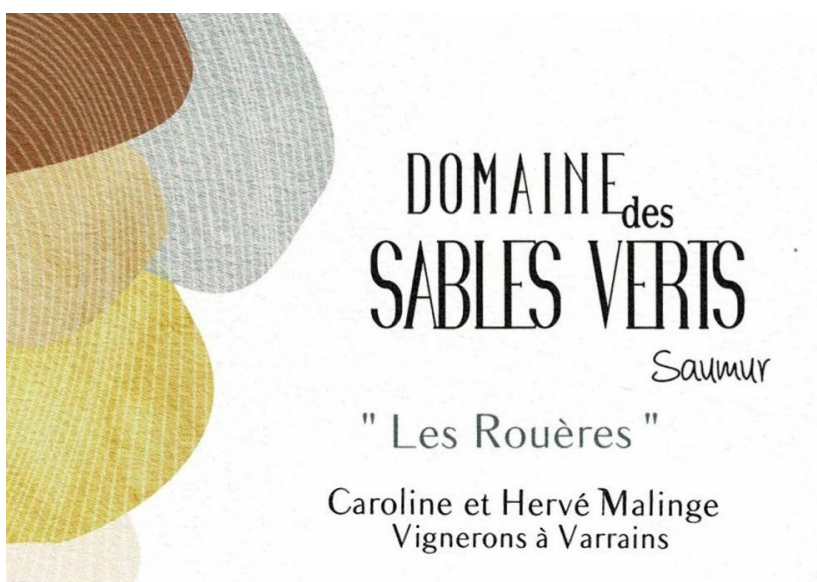
Yield: 45 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. After one night of cold settling the juice was transferred to two new 400L Atelier Center France barrels, and a new 12hl Vicard wooden vat for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. No battonage is done and the wine completes malolactic fermentation.

Maturation: Aged 12 months in two new 400L Atelier Center France barrels, and a new 12hl Vicard wooden vat. Prior to bottling a low dose of sulfur was added.

pH: 3.11

Total SO2: 60ppm



Domaine des Sables Verts - Saumur Champigny "Glouglou" 2021

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 25-years-old

Altitude: 195 to 260 feet (60m-80m)

Soils/Terroir: Deep clay-limestone soils, green sands, and tufa from the vineyards of 'Les Dares', 'Bonneveaux', 'Perruchers', and 'Le Bourg'.

Farming: Organic

Harvest: Hand harvested

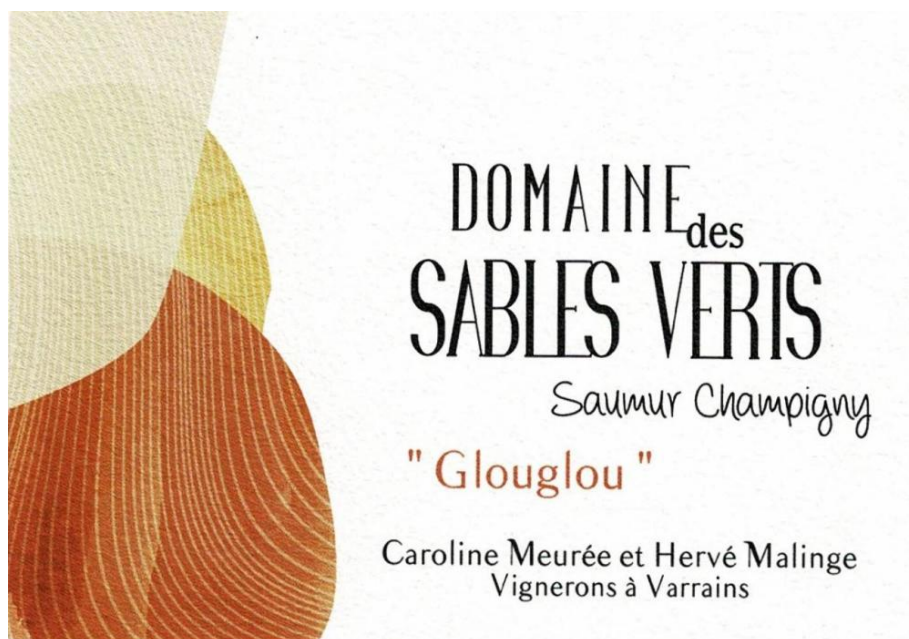
Yield: 43 hl/ha

Winemaking: The grapes were hand harvested and crushed before transfer to stainless-steel tanks for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. After a relatively short 8 day maceration the tanks were pressed, and the juice finished fermentation in stainless-steel tanks.

Maturation: Aged for 5 months in stainless-steel tanks. Prior to bottling there is a light filtration and a very low dose of sulfur added.

pH: 3.47

Total SO2: 39ppm



Domaine des Sables Verts - Saumur Champigny 'Les Poyeux' 2021

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 71 years-old (massale selection planted in 1950)

Altitude: 225 feet (70m)

Soils/Terroir: A 2ha parcel in 'Les Poyeux' of shallow sandy green soils atop a bed of clay-limestone.

Farming: Practicing Organic

Harvest: Hand harvested

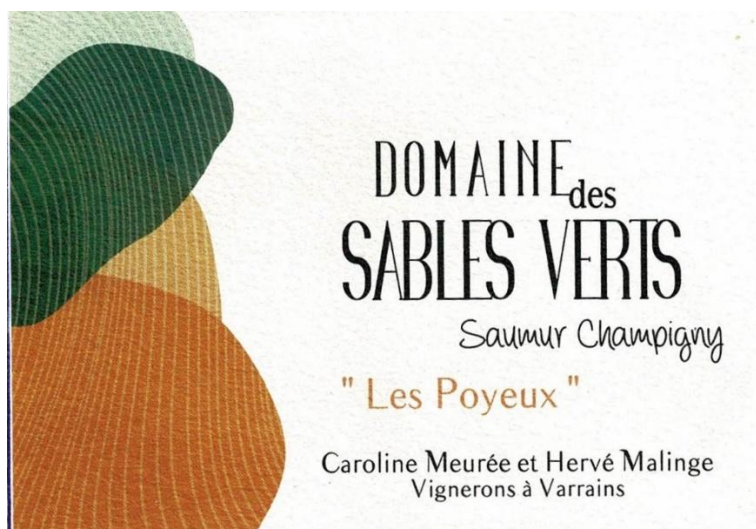
Yield: 36 hl/ha

Winemaking: The grapes are hand harvested and crushed before transfer to stainless-steel tanks for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. After a 18-day maceration the tanks are pressed, and the juice transferred back to stainless-steel tanks. After the completion of malolactic fermentation, the juice was transferred to sandstone amphora (45%), stainless-steel tanks (45%), and 225L ex Chateau Latour barrels (10%) for ageing.

Maturation: Aged for 12 months in a combination of sandstone amphora (45%), stainless-steel tanks (45%), and 225L ex Chateau Latour barrels (10%). Prior to bottling a low dose of sulfur was added.

pH: 3.48

Total SO2: 35ppm



Domaine des Sables Verts – Saumur Blanc “Les Rouères” 2020

Region: Loire Valley – Saumur

Appellation: Saumur AOP

Grapes: 100% Chenin Blanc

Average Vine Age: 15-years-old

Altitude: 200 feet (60m)

Soils/Terroir: From the ‘Les Rouères’ vineyard on sandy clay and limestone soils.

Farming: Practicing Organic

Harvest: Hand harvested

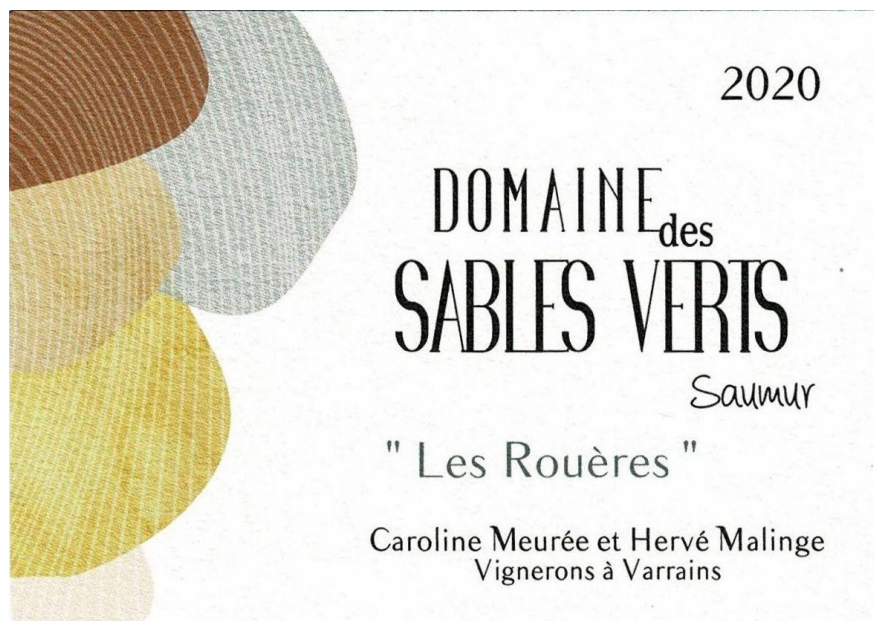
Yield: 47 hl/ha

Winemaking: The grapes were hand harvested and gently pressed upon arrival in the cellar. After one night of cold settling the juice was transferred to two new 400L Atelier Center France barrels, and a new 12hl Vicard wooden vat for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. Minimal battonage is done and the wine completes malolactic fermentation.

Maturation: Aged 12 months in two new 400L Atelier Center France barrels, and a new 12hl Vicard wooden vat. Prior to bottling there is a light filtration and a very low dose of sulfur added.

pH: 3.16

Total SO₂: 66ppm



Domaine des Sables Verts - Saumur Champigny "Les Poyeux" 2020

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 70 years-old (massale selection planted in 1950)

Altitude: 225 feet (70m)

Soils/Terroir: A 2ha parcel in 'Les Poyeux' of shallow sandy green soils atop a bed of clay-limestone.

Farming: Organic

Harvest: Hand harvested

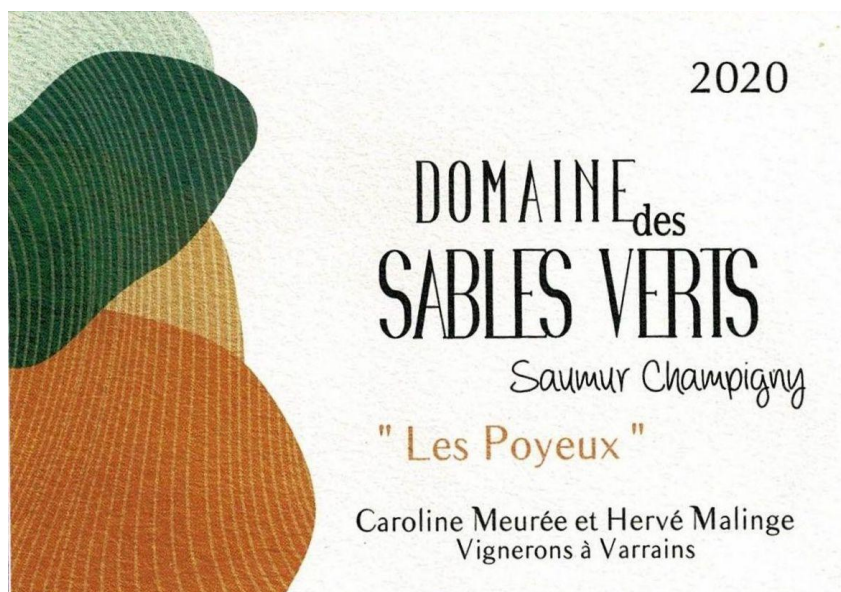
Yield: 35 hl/ha

Winemaking: The grapes are hand harvested and crushed before transfer to stainless-steel tanks for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. After a three-week maceration the tanks are pressed, and the juice finishes fermentation in stainless-steel tanks. Malolactic fermentation finished at the end of January 2021 and the juice was transferred to large neutral barrels, concrete tanks, and stainless-steel tanks for ageing.

Maturation: Aged for 12 months in a combination of large neutral barrels, concrete tanks, and stainless-steel tanks. Prior to bottling there is a light filtration and a very low dose of sulfur added.

pH: 3.54

Total SO2: 37ppm



Domaine des Sables Verts - Saumur Champigny 'Chaintres' 2020

Region: Loire Valley - Saumur

Appellation: Saumur Champigny AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 40 years-old

Altitude: 225 feet (70m)

Soils/Terroir: A single parcel of heavy clay over a limestone bedrock.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The grapes are hand harvested and crushed before transfer to stainless-steel tanks for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. After a 22-day maceration the tanks are pressed, and the juice transferred to a new 15hl French oak Foudre. Malolactic fermentation occurs in Foudre to avoid overly oaky flavors in the finished wine.

Maturation: Aged for 22 months in a new 15hl French oak Foudre. 2 months before bottling the juice was transferred to stainless-steel tanks and a low dose of sulfur added. Bottled after a light filtration (through earth).

pH: 3.34

Total SO2: 39ppm

