

Hervé Villemade - Domaine du Moulin

Le Domaine du Moulin 2012

Cheverny



Wine	Domaine du Moulin Cheverny Le Domaine 2012
Winemaker	Hervé Villemade
Appellation	Cheverny AOC
Cuvée	Le Domaine
Red/White/Rose	White
Year	2012
Grape variety	70% Sauvignon Blanc and 30% Chardonnay
Alcohol	13%
Terroir	Limestone and clay
Viticulture	Cheverny is a small village not too far from the city of Tours in the central Loire region. It is here that Hervé makes his thrilling white wines using organic vineyard practices and organic winemaking methods. The vines for this cuvée range from 4 years old to 25 years old and the yield is kept down to 35 hectolitres per hectare.
Wine-making	The wine was fermented in tanks with lees contact and allowed to proceed through malolactic fermentation. The result shows less than 2 grams of residual sugar and a nicely developed, rounded mouth-feel. No commercial yeasts are used to mask the fruit flavours, no sulphur is added during winemaking and only minimal sulphur added to the bottles.

Notes

Farmed organically since 2000. Hervé's wines are described as natural wines because there is almost no interference in the growing of the grapes or the production of the wine. No chemicals and no artificial fertilizers have been used in the vineyard since Hervé and Isabelle made the decision to go organic. Gradually the soil came back to life.

This is a fresh, vibrant wine with a beautiful mouth feel (helped by the creaminess of the Chardonnay) which matches well with a variety of foods such as seafood, cheese or light meats.

Location

