



AUMONIER TOURAINE SAUVIGNON BLANC

certified biodynamic and organic

Sophie and Thierry Chardon created Domaine de l'Aumonier in 1996, with an inheritance of 7 acres of vines. Today the domaine totals 86 acres in eastern Touraine. The couple went organic in 2003 and with the 2022 harvest they earned certification for biodynamic farming. The name *Aumonier* comes from Sophie's grandparents, whose gift of vines was the seed that germinated the domaine; it's an old reference to a man of faith who distributed alms to the poor.



VINEYARD

- Site:** From several different parcels on the south side of the river Cher, a major tributary of the Loire, in eastern Touraine. The Loire Valley is an open window to the Atlantic, blessing the region with clement weather.
- Soil:** Soils range from tufa hillsides rich in clay and limestone to flatter sites of flint and clay, sand and clay, and silt and clay.
- Vines:** 49 acres of Sauvignon Blanc averaging 20 years of age. In addition, the domaine buys some Sauvignon grapes from a neighbor who also farms organically. Certified organic and biodynamic.
- Varieties:** Sauvignon Blanc.

CELLAR

- Élevage:** Native yeast ferments. Raised in tank.
- Bottling:** No fining, a light filtration.
- Production:** 8,500 cases.
- Profile:** A fresh white wine bursting with orchard fruits and punching well above its modest classification. Elegant, toothsome and dry, it begs the question: do you really need Sancerre?