



## Vieilles Vignes Eparses

**Vieilles Vignes Éparses** (= "Sparse Old Vines") is produced from vines aged over 50 to 80 years.

### ■ APPELLATION:

- White Coteaux du Loir dry to medium dry (*see info per vintage*)

### ■ GRAPE VARIETY:

- Chenin 100%. Old vines - over 50 years.  
Several parcels in several parishes.

### ■ SOIL (TERROIR):

- Clay with flint on "tuffeau" (limestone). The presence of strong clays is less evident than for Les Rosiers, so there is a tendency to have finer soils.

### ■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.  
- Maximum yields 25 hl/ha. Manual harvest.

### ■ VINIFICATION:

- Natural fermentation in 1-3 year old barrels with a small proportion (1/4) of new oak. Ageing one year minimum in barrel. The terroirs are separated and barrels are assembled before bottling to produce the cuvée.  
- The final balance is the work of nature.

### ■ TASTING:

- 2007: A harmonious and elegant wine of pale yellow robe. The nose displays a discreet bouquet of white fruits, white flowers, with suggestions of bracken, tea and the faintest mineral hints. On the mouth the wine is delicate, subtle, well balanced and juicy. The aging has been well handled, with 18 months in previously used barrels. An attractive finish on fruit and minerality.

Maturity : 2014-2016

*Guide des Vins Bio 2010-2011*

### ■ SERVICE:

- Open 1h before. Serve in carafe at 9-10°.  
- Wine for ageing.  
- Goes with: aperitif, asparagus, Roast Bresse chicken with woodland mushrooms, pike with beurre-blanc.

See also: *maturity period and food matches*

## PRESS REVIEWS

### Robert Parker

2005: **89-91+** (tasted before blending)

2004: **92** (Wine Advocate #172)

### Guide RVF - Les Meilleurs Vins de France

2009: **17** /20 (2012 ed.)

2008: **17.5** /20 (2011 ed.)

2007: **16.5** /20 (2010 ed.)

2006: **16** /20 (2008 ed.)

2005: **17.5** /20 (2007 ed.)

### Guide des vins Gault Millau

2009: **18.5** /20 (2012 ed.)

2008: **18** /20 (2011 ed.)

2007: **17** /20 (2010 ed.)

2006: **17.5** /20 (2009 ed.)

2005: **17.5** /20 (2008 ed.)

### Guide Bettane & Desseauve

2009: **16.5** /20 (2012 ed.)

2008: **16.5** /20 (2011 ed.)

2006: **16.5** /20 (2010 ed.)

2005: **16** /20 (2009 ed.)

