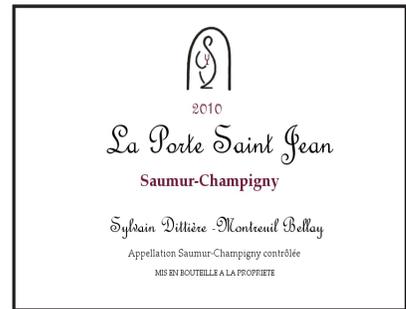


**Sylvain Dittière
Saumur-Champigny**

**Loire
Montreuil-Bellay**



**farming : certified organic
total vineyard area : 4 hectares
principal soil type : sand, silt & clay over limestone base.
varietal : chenin blanc, sauvignon blanc & cabernet franc
total annual production : 13000 bottles
harvest : manual**

overview

Sylvain Dittière learned early enough to cultivate a plant, his parents were rose growers. Lovely as roses may be, they left Sylvain uninspired and so he decidedly turned to the vine and began an apprenticeship at Domaine du Collier, Antoine Foucault's iconic organic domaine in Saumur. It was here that that Sylvain's passion for making wines without chemical interventions took root. He went on to complete his studies in oenology while simultaneously challenging much of what he learned in school interning at yet another benchmark organic domaine in Saumur, Thierry Germain's Domaine des Roches Neuves. To round out his education, or "un-education" as Sylvain puts it, he followed up with stints at two more well regarded organic domaines in opposite corners of France, two years alongside Marc Tempé in Alsace and then another year with Gerard Gauby in the Roussillon, principally in the cellar. All in all, an impressive (un)education!

Armed with this solid experience, Sylvain returned to his native Loire Valley in 2010 to start his own domaine. Even though he didn't have a family estate to take over and little cash, he had no intention of compromising on the quality of the fruit. He looked for vineyards already organic and pruned for a maximum production of 40hl/ha. Les Beaugrands, a 3 hectare parcel in Saumur-Champigny was just what he was looking for. The soil is typical for the appellation: sandy, silty, clay over limestone, an excellent combination for retaining heat and ensuring ripeness in an otherwise cool climate, something that distinguishes Saumur-Champigny from the surrounding appellation of Saumur.

Sylvain makes two Saumur-Champigny cuvées from this single parcel: Les Beaugrands, which comes from 40 year old vines at the top of the hill and La Porte Saint Jean, from younger vines and further down the hill. He aims for yields no more than 35hl/ha but the 2012 and 2013 vintages were a challenge and produced much lower yields. He works by gravity as much as possible so as to fatigue the wine as little as possible, and but for pumping the wines from his cellar back to tank before bottling, the wines see no pump at all. Native yeast fermentations take place in concrete tanks with *remontage* or pumping over as demanded of the vintage. Like many of his generation working with Cabernet Franc in the region, he likens the vinification more to an infusion than an extraction, so as to not draw out harsh tannins or excessive weight. Aging takes place in used barrels, from 15 to 20 months for La Porte Saint Jean and up to 30 months for Les Beaugrands. The two wines possess an elegance, finesse and delicate silkiness that likens them as much to Pinot Noir as to Cabernet Franc which can often suffer from excessive extraction resulting in dense, tannic wines.

www.jolivin.com

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imports

**Sylvain Dittière
Saumur-Champigny**

**Loire
Montreuil-Bellay**



vinification and aging :

- after fermentation, the red wines are gravity fed to the cellar below for barrel aging.
no mechanical pumping until they are blended in tank before bottling.

six roses, pétillant naturel rosé

annual production approx. 2500 bottles

- first year of production: 2014
- maceration during 24 hours with 6 separate varieties of roses
- chenin blanc (60%), sauvignon blanc (15%) and cabernet franc (25%)
- direct press for all three varietals
- 5 months aging *sur latte* (in bottle)
- no malolactic or secondary fermentation

saumur-champigny, la porte saint-jean

annual production approx. 5500 bottles

- red fruit is 100% de-stemmed and fermented in concrete tank
- *rémontage* as demanded of the vintage during the 5 weeks of fermentation
- aging on fine lees in Bordeaux barrels of 1,2 and 3 years, for approximately 15-20 months
- wines are not racked until final blending before being bottled
- the wines are bottled without filtration

saumur-champigny, les beaugrands

annual production approx. 4000 bottles

- hilltop vineyard of sandy clay on limestone with a southwest exposition
- red fruit is 100% de-stemmed and fermented in concrete tank
- *rémontage* as demanded of the vintage during the 5 weeks of fermentation
- aging on fine lees in Bordeaux barrels of 1 year, for approximately 24-30 months
- wines are not racked until final blending before being bottled
- the wines are bottled without filtration

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