

**Château La Tour Grise
Saumur-Le Puy Notre Dame**

**Loire
Le Puy Notre Dame**

**CHÂTEAU
TOUR GRISE**

Brut Non Dosé

Philippe

GOURDON
Vignerons

Françoise

**farming : certified organic & biodynamic
total vineyard area : 8 hectares
principal soil type : chalk, flint & limestone
varietal : chenin blanc, pineau d'aunis, cabernet franc
total annual production : 30000 bottles
harvest : manual**

overview

Pioneer vigneron and their iconic domaines have often elevated the stature of lesser known appellations with which they are then invariably linked. Philippe Gourdon, Château Tour Grise in Saumur-Le Puy Notre Dame is one such name. Before bio was cool, Philippe was animated by his like-minded, local, organic/biodynamic iconoclast peers of the 1990s, in trying to find meaningful and sustainable solutions to vineyard maladies and mysteries. Tour Grise obtained biodynamic certification in 1998.

Owing to a fundamentally different approach of vineyard management and winemaking, Château Tour Grise was founded when Philippe decided to break with his brother at the family domaine, Beauregard, in 1990. Originally created with 20 hectares, that number has since dwindled to 8 as Philippe and partner Françoise have chosen to rent out more than a half of their original surface in order to devote more attention to the most interesting parcels. A staunch believer in promoting the greatest measure of biodiversity in the vineyard as a control against undesired pests, Philippe does not plow during the vegetative cycle, unlike most who consider plowing an indispensable alternative to chemical weed killing. Aside from a superficial cleaning around the foot of each vine, all variety of plants are left to flourish between the rows. Écimage and Rognage or trimming the tops and sides of vines during the growing season, a common practice elsewhere to promote aeration, is not a practice one finds in his vineyards, as Gourdon believes in preserving the integrity of the vine in its quest for equilibrium within the vineyard ecosystem. In the cellar, he takes an equally hands-off approach, leaving the wines to unfold according to their will rather than to any pre-conceived notion of the cellar master.

Président du syndicat de vigneron, Philippe was at the fore in promoting his village of Le Puy Notre Dame in its quest to obtain appellation status which was obtained in 2007. Contributing to the singular qualities of this terroir, is the shelter it enjoys from Le massif des Mauges 40km to the west, keeping the vineyards notably drier than further west and approaching the Atlantic. Its location at the top of a butte rising to 100m, also affords the surrounding vineyards a unique protection from springtime frosts which can predictably and adversely affect vineyards at lower elevations.

Ironically, the appellation structure which Philippe worked to install, is the same that now frequently labels his wines "atypic" for the appellation thus denying him AOC status and the village name on his labels. Such is the current state of AOC regulations which are increasingly driving passionate winemakers and defenders of authentic and natural wines outside of the A.O.C system in their pursuit of wines which accurately reflect their unique sense of place and tradition.

www.jolivin.com

tel 415 308-2460 ~ fax 510 868-4524

Joli Vin Imports

1316 67th St. Emeryville, CA. 94608



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vinification and aging :

- all wines are all fermented with native yeast.
- secondary fermentations are neither encouraged or discouraged. depending on the vintage, malos may or may not take place.
- zero to minimal amounts of sulphur used either at the time of fermentation or bottling.
- wines are not cold stabilized and bottled without filtration so some tartaric crystals might form in the bottle.

saumur brut, non dosé, 2004

production 16000 bottles

100% Chenin Blanc coming from a blend of the two principal soil types of *les fontanelles* and *les amandiers*: flint and chalk/limestone mix. It is fermented and raised in an enameled tank and bottled in the summer following the vintage at the domaine. A demi-sec "vin de base" is used in order to initiate the secondary fermentation in bottle. Aged *sur lattes* until it is *dégorgé* per order or 10 years as of 2015.

An intense and complex sparkler with notes of ripe pear, deep minerality and possessing tremendous body and length.

les fontanelles

annual production 1000 bottles

100% Chenin Blanc coming from flint and hard limestone based soil. Vinified and aged uniquely in *œufs en béton* (concrete, oval shaped tanks) for 11 months.

A warmer, richer and darker expression of Chenin than Les Amandiers. Ripe pear and citrus coupled with notes of cheese. Long on the palate with enduring acidity.

les amandiers

annual production 2000 bottles

100% Chenin Blanc coming from chalk and *tuffeau* (soft yellow limestone) based soil which are dominant in the region. Vinified and aged uniquely in *œufs en béton* (concrete, oval shaped tanks) for 11 months.

More focussed and more direct when compared with Les Fontanelles. Citrus, stone and white florals with tremendous lift and energy. Long on the palate with enduring acidity.

chenin noir

annual production 2000 bottles

100% Pineau d'Aunis from chalk and *tuffeau* (soft yellow limestone) based soil. 100% de-stemmed and vinified in stainless steel tank from 4 - 5 days and then transferred to *œufs en béton* (concrete, oval shaped tanks) to complete its fermentation and aging. Bottled in the spring following the vintage.

Rose and jasmine florals, black pepper and earth. Nicely textured and aromatic, reminiscent of jasmine green tea. Serve it with a slight chill.

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