



# loïc mahé

2020 Petit Moulin | Loire, France

## things of note

Historically when this cuvée was created, there was a mill next to the plot, ergo “Le Petit Moulin”. Due to excessive spring frosts on the slopes of La Possonnière and St-Georges, Loïc replaced his lost crops initially produced on these terroirs and continued his cuvées by selecting grapes from trusted organic or biodynamic winegrower colleagues, and vinifies them in his cellar in Savennières.



## spec & tech

**Region:** Loire, France

**Varietal:** 100% Chenin Blanc

**Vineyards:** schists soils, 0,7ha (1,73 acres) south facing, elevation : 50-100m

**Farming:** organic, Guyot double, cover crop is clover, rapeseed, oats (every 2 rows), mowing by sheeps, grapes picked by hand

**Vinification:** slow pneumatic press, indigenous yeast, fermentation 30 days in fiberglass tank, malolactic, 12 months in fiberglass tank on lees with light stirring, vegan



## tasty notes

Amazing aromatics complemented by an unbroken wave of body and flavour across the palate while retaining freshness and balance. It is a quintessential Loire Chenin with loads of minerality, soft yellow fruits, herbal notes and lovely tension & structure.

## any questions?

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