



DOMAINE DE LA PIFFAUDIERE

GAZOUILLE WHITE (PET NAT)

THE STORY

Olivier Bellanger grew up in Monthou sur Cher, a scant hour east of Tours in the center Loire. He obtained his agricultural diploma in 2000, and spent the next 8 years working for various domaines in the Loire, notably Philippe Tessier. In 2008 he got the opportunity to buy 6 hectares of vineyards in Thesée near his native village. He immediately converted them to organic farming.

The land was affordable partly because there were no associated buildings, so it was only later that he secured a cellar. He vinifies in a friend's winery where he rents space. He now farms about 10 hectares, and sells some fruit to other wineries to keep his cash flow reasonable. He is committed to local grapes and deplores the regulations that reward ripping up old vine native varieties that are not in fashion, or not allowed in the regional appellation.

His own wines of course are a real labor of love. He's still fine-tuning his blends and adapting to vintage conditions. The results are always exciting and convincing. And delicious.

APPELLATION

VIN DE FRANCE

COLOR

WHITE SPARKLING WINE

VINTAGE

2023

FARMING

ORGANIC

VINE AGE

10-30 YEARS

VARIETAL

40% CHARDONNAY, 40% MENU-PINEAU,
20% SAUVIGNON

ALCOHOL

12.5%

SOIL

CLAY, SAND, FLINT AND LIMESTONE

FERMENTATION

DIRECT PRESS. BOTTLING DURING FERMENTATION.
FERMENTED WITH NATURAL YEASTS.

AGING

6 MONTHS ON LEES.

UNFINED.

SO2

15 MG/L

AGING POTENTIAL

2 YEARS

CASES PRODUCED

750 CASES

