

# MAUNOURY – AUNIS SOIT

Loire



**APPELLATION:** Vin de France

**BLEND:** Pineau d'Aunis

**WINEMAKERS:** Jonathan Maunoury

**VINEYARD:** \_\_\_\_\_

The vineyard is part of a five-hectare parcel of vines around the hill of Puy Notre Dame, southwest of Saumur. The soil is composed of clay with a subsoil of local limestone 'truffeau'.

**VITICULTURE:** \_\_\_\_\_

The vineyard has been farmed organically for 20 years (certified since 1998) and from 2017 Maunoury started working biodynamically.

**WINEMAKING:** \_\_\_\_\_

Grapes are harvested by hand in order to preserve grape integrity, and then destemmed. The fruit undergoes spontaneous fermentation using only native yeasts in fiber-glass vats. Manual punching down is done daily for the 4 days followed by a-week long maceration. Wine is pressed in a basket press; free run and pressed juices are blended. Upon completion of malolactic fermentation, the wine is transferred to large-format old French oak barrels and aged a further 10 months. The wine is unfiltered and unfined.

**WEBSITE:** <https://jonathan-maunoury.business.site/>

**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:**

Ruby in colour with red fruit and fragrant spices on the nose. The palate is bright with fresh red cherries and plums, fine tannins and excellent persistence.