



DAMIEN LAUREAU

Champs Bourcier

Of all the regions of the Loire valley that make wines from Chenin Blanc, Savennieres is perhaps the most challenging. Partly due to the schistous terroir, but also because growers in the region have had a tendency to produce wines reductively. Until the last decade, most also harvested their grapes with a potential alcohol of 12°, picking them when they were still green in color. All of these practices resulted in backward, stern and fairly austere wines that took at least a decade to reach a point where they began to show their charms. Many growers in the region still follow this very traditional method to produce Savennieres, and it is these wines that have largely defined “typicity.” Recently this trend has begun to change. Better farming, in many cases biodynamic or organic, reduced yields, hand harvesting grapes that are golden in color, and using neutral wood barrels for aging, and less sulfur during winemaking. These deliberate steps produce more approachable wines that do not require aging or a rigorous, intellectual understanding of the charms of Chenin grown on schist in order to enjoy them.

Working out of a tiny shed, Damien Laureau is one of Savennières new pioneering winemakers. Fruit extracts and other non-synthetic treatments are used on the vines in place of harsh chemicals, and quite frankly, you can tell it just by looking at the vineyards. They feel alive, with wildlife and indigenous plants sharing the space with Damien’s healthy vines of Chenin Blanc. Damien harvests just when the grapes turn yellow to take advantage of the richness that the sun brings. As a result, the wines are a beautiful balance of richness, concentration, lively acidity, and length.

Damien Laureau’s Champ Bourcier is born from the labor of hand-harvested, organically nurtured grapes, thriving in the embrace of the Loire Valley’s rhyolite soils, a magmatic rock woven with micro-granite threads. These soils bestow a distinctive mineral essence, enhanced through a 12-month aging process in French oak barrels. On the palate, anticipate crisp green apple, honeyed pear, and delicate florals, all counterbalanced by a revitalizing undercurrent of acidity. Its mineral backbone and fruity vibrancy harmonize with fresh seafood, such as oysters or seared scallops. For a delectable contrast, try it with creamy goat cheese or a platter of charcuterie.

ORIGIN

France

APPELLATION

Savennières

SOIL

Rhyolite

AGE OF VINES

40

ELEVATION

60 meters

VARIETIES

Chenin

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, natural yeast fermentation in two 400L French oak barrels

AGING

30 months aging on the lees including 12 months in 400L oak barrels and 18 months in 1200L sandstone jars, vegan

ACCOLADES

93+ – 2019 Champs Bourcier – Wine Advocate

93 – 2019 Champs Bourcier – Vinous Media

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HEADRICK
SELECTIONS**

