



DAMIEN LAUREAU

l'Aurore

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.

Cultivated in the heart of the Loire Valley’s terroir, Damien Laureau’s l’Aurore is a delectable labor of love, crafted from hand-harvested grapes and nurtured in organic vineyards. Rooted in schist and limestone soils, these grapes absorb the essence of their mineral-rich environment. After 12 months of aging in French oak barrels, l’Aurore emerges with notes of ripe peach, subtle citrus, and a hint of toasted almond. Its natural acidity and mineral character make l’Aurore a perfect companion to a variety of dishes. Seafood enthusiasts will appreciate its affinity for dishes like grilled lobster or pan-seared trout, and charcutiers will enjoy it paired alongside soft, creamy brie.

ORIGIN

France

APPELLATION

Savennières

SOIL

Sand

AGE OF VINES

30

ELEVATION

60 meters

VARIETIES

Chenin

FARMING

Certified organic (ECOCERT)

FERMENTATION

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

AGING

22 months of aging on the lees in oak barrels for 1 year then in stainless steel vats

ACCOLADES

94 – 2017 l’Aurore – Wine Advocate

91 – 2017 l’Aurore – Vinous Media

**JON-DAVID
HEADRICK
SELECTIONS**

