



LOUIS DE GRENELLE

Blanc de Blancs Bellay

Deep under the cobbled streets of Saumur, miles and miles of caves wind their way through the soft limestone bedrock. Carved out over the last millennium, these caverns and passages were dug by prisoners serving sentences for smuggling, most having been caught violating la gabelle – the punitive pre-revolutionary salt tax. Depending on your point of view, the l’Ancien Regime was either so lawless, or so unjust, that today there are far more “streets” underground than above in this picaresque town. From the banks of the Loire along the Quai Mayaud, up through its narrow and winding streets past L’Église Saint-Pierre, and higher still to the ramparts of the imposing Château de Saumur, centuries-worth of quarried limestone is everywhere you look.

One of the last remaining family-owned sparkling wine houses in Saumur, Louis de Grenelle, owns about 2 kilometers of these caves. All of the sparkling wine produced by the property is stored in these cool caverns, many of which were used during World War II by the French resistance. If you are lucky, you will one day get to sit in the king’s chair in the secret cave at the end of one of these caverns. Only if you’re lucky.

The grapes used to produce the sparkling Saumur and Crémant at Grenelle are grown on the hillsides surrounding Saumur and in the small hamlets nearby. They are pressed and flow by gravity into underground tanks at the winery. All of the wines are made in the Champagne method and are bottled with little dosage to preserve the freshness of the Cabernet Franc, Chenin Blanc, Chardonnay and Grolleau grown in the clay limestone vineyards typical of the region.

The affinity for Chardonnay on chalky soils is not unique to Champagne but anywhere this soil can be found. After years of tasting the component blends for the sparkling wines at Louis de Grenelle we’ve always been taken with their Chardonnay. Originating exclusively from the chalky, clay limestone soils near the village of Montreuil-Bellay, this Blanc de Blancs is aged for two years sur latte and bottled with a very small dosage of 3g/L.

ORIGIN

France

APPELLATION

Saumur

SOIL

Clay limestone, chalk

AGE OF VINES

25

ELEVATION

60 meters

VARIETIES

Chardonnay

FARMING

Sustainable

FERMENTATION

Hand harvested, fermented in stainless steel tank, secondary fermentation in bottle

AGING

24 month on the lees before disgorgement, minimal dosage of 3g/L

ACCOLADES

92 – NV Blanc de Blancs – Wine Advocate

**JON-DAVID
HEADRICK
SELECTIONS**

