



MATHIEU COSME

Vouvray Les Enfers

Domaine de Beaumont, situated just outside Noizay near the Loire in Vouvray's southeastern corner, was established in 1930 and is currently led by Mathieu Cosme, the fifth generation of the Cosme family. Armed with an enology degree and experience at Domaine Huet, Mathieu has gained acclaim for crafting potent, dry, and precise Chenin Blanc cuvées from 13 hectares of vineyards with optimal southern and southeastern exposure. These wines mirror his physicality and personality, embodying the indelible human element of terroir often overshadowed by discussions of soil and climate. Mathieu's commitment to the vines and meticulous cellar stewardship shines through, producing substantial, nuanced wines that evolve in the glass and bottle. Recognized as a rising star in Vouvray, Mathieu Cosme strives to capture the essence of each cuvée's origin, emphasizing premier côte and deuxième côte locations with thin loamy soils over tuffeau bedrock, ideal for drier Vouvray styles. Notably, Les Promenards, sourced from inland rolling hills with deeper clay soils, and Les Enfers, located on the premier côte with flint gravel and shallow clay underpinned with tuffeau, showcase the Domaine's commitment to precision.

Certified organic since 2014, Domaine de Beaumont employs horse plowing since 2005 and adheres to manual harvesting and indigenous fermentations. The winemaking tradition is maintained through fermentation and aging in 400L French oak barrels. Mathieu Cosme's approach results in chiseled, forthright dry wines with minimal intervention, solidifying his status as the rising star of Vouvray.

Les Enfers is located on the première côte of Vouvray – the plateau just above the flood plain formed by the Loire and its tributary, the Cisse. The première côte is where all the great vineyards of Vouvray are situated due to its shallower soils and ideal southern exposure. Les Enfers is notable for its dark flint gravels, its warm climat, and the opulently rich but precise and dry wines it is capable of producing.

An obvious name, where the sun beats down in summer, Les Enfers is a true furnace. Here I obtain dry wines with a high level of maturity. It is an early terroir where 20-25% of the berries can begin to shrivel on the vine before harvest.
– Mathieu Cosme

ORIGIN

France

APPELLATION

Vouvray

SOIL

Clay limestone, flint gravel over tuffeau

AGE OF VINES

40

ELEVATION

90 meters

VARIETIES

Chenin Blanc

FARMING

Certified organic (ECOCERT) & practicing biodynamic

FERMENTATION

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

AGING

Aged 12 months in 400L French oak barrels



**JON-DAVID
HEADRICK
SELECTIONS**