



MATHIEU COSME

Vouvray Fines Bulles

Domaine de Beaumont is located just outside of Noizay, a village in the far southeastern corner of Vouvray. Founded in 1930 it is currently headed by the fifth generation of the Cosme family, Mathieu. After a degree in oenology and an *étage* of Domaine Huet, Mathieu has made a name for himself by making precisely dry Vouvrais from 13 hectares of vineyards with southern and southeastern exposure - wines that suit a former rugby player who is more comfortable behind a horse-drawn plow than behind a desk.

It is a cliché to view a vigneron's wines as a reflection of their physicality and personality but this is the indelible human element to terroir. At first blush, the wines are not only substantial and impressively nuanced renditions of terroir, but they also develop in the glass (and in the bottle!) revealing a sensitivity and a nurturing aspect reflective of his work both in the cellar and among the vines. If blessed, each generation in an appellation can boast only a handful of rising stars – and Mathieu Cosme is certainly among them in Vouvray.

The Domaine has been certified organic since the 2014 vintage and Mathieu has plowed the soils by horse since 2005 when he finished his *étage* at Huet and returned to run his family's estate. Harvest is manual and fermentations are indigenous. The wines are fermented and aged in 400L French oak barrels as has been the tradition in Vouvray for centuries. For years we've searched for an estate in Vouvray making chiseled and forthright dry wines and made with minimal intervention. With Mathieu Cosme, we not only got that, but the rising star of Vouvray.

Mathieu Cosme makes Fines Bulles from 20-60-year-old vineyards on the plateau above the 1ere and 2eme côtes of Vouvray. The vines are planted on a mix of sandy silex and tuffeau soils. As with most of Mathieu's wines, this is a dry sparkling wine that is aged for a minimum of 12 months *sur lattes* before disgorgement.

ORIGIN

France

APPELLATION

Vouvray

SOIL

Sandy silex and clay-limestone over tuffeau

AGE OF VINES

20-60

ELEVATION

100 meters

VARIETIES

Chenin Blanc

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, natural yeast fermentation in tank, secondary fermentation in bottle

AGING

12 months sur latte before disgorgement



**JON-DAVID
HEADRICK
SELECTIONS**