



DOMAINE BELARGUS

Quarts Grand Cru

Domaine Belargus was created in 2018 after Jo Pithon sold his estate to Ivan Massonnat. Ivan is a passionate wine enthusiast who has long believed in Chenin Blanc's potential for diverse terroir expression equal to Pinot Noir in Burgundy. Now totaling 24 hectares, Ivan has assembled a collection of parcels and monopoles in the Anjou Noir – the geologically complex and ancient volcanic vineyard lands that stretch from Savennières in the northwest to Bonnezeaux in the southeast. The fame of this region was established in the 11th century, and royal courts across Europe served these wines until phylloxera devastated the region in the late 19th century. Replanted in the early 20th century the Anjou Noir saw the only 1er & Grand Cru designations in the Loire Valley. By the 1970s however, industrial farming and shortcuts in the cellar seemed to have irrevocably tarnished the region's reputation. But starting in the 1980s a new generation of vigneron began to chart a new and promising future, among whom was Jo Pithon who rediscovered and rejuvenated the dramatic and lost terroir of Coteau des Treilles – the “Côte Rotie” of the Layon Valley. With Ivan Massonnat stepping in to carry on Jo's efforts, the future of wines in the Anjou looks more promising than ever.

With a team that includes winemaker Adrien Moreau, vineyard manager Amaury Chartier, and consultants Jo Pithon and Guy Bossard, Ivan has created a collection of wines that not only reflect the future of Anjou but he has revived the reputation of Coteaux du Layon and Chaume. We are honored that Ivan has selected us to represent these profound wines in the US.

Quarts is a south-facing lieu-dit which before the French Revolution was in the hands of the sieurs de Haute Guerche. They had tithed a quarter of this parcel's wines to the Abbey of Ronceray in Angers for generations, a tradition now enshrined in the name of the appellation. After the harvest for Quarts Anjou Sec, a few select clusters are left on the vines for the formation of botrytis, which given the proximity to the Layon, occurs in almost every vintage.

ORIGIN

France

APPELLATION

Quarts de Chaume Grand Cru

SOIL

Schist

AGE OF VINES

30

ELEVATION

30-65 meters

VARIETIES

Chenin Blanc

FARMING

Certified organic (ECOCERT) & in conversion to biodynamic (BIODYVIN)

FERMENTATION

Hand harvested, direct pressing, natural yeast fermentation

AGING

24 months in 400L French oak barrels

ACCOLADES

98 - 2021 Quarts Grand Cru – Decanter

99 - 2018 Quarts Grand Cru – Wine Advocate

