



ARMORICA

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Armorica, the mythical land that the Romans called modern-day Brittany, was first planted to grape vines around 2000 years ago. With the conquest of Gaul by Julius Caesar, the Romans moved swiftly to plant vineyards all over France, including in areas considered today to be too cold for wine production, such as Normandy and Brittany. These vineyards supported the Roman soldier (who was due a daily ration of wine) and the settlements they left behind to keep the peace. With climate change, vines are again creeping back north into the heart of ancient Armorica.

Armorica was, and still is, a surreal place. Waves crashing on massive pink granite boulders, dense forests full of Arthurian legend, and Celtic burial sites (looking like mini Stonehenges) dot the landscape. The southern historical edge of this wild and gorgeous region is the western end of the Loire river, and more specifically, the sloped vineyards of Muscadet. 2,000 years ago, Muscadet represented the southern boundary of Brittany, and fortified castles such as the Chateau de Clisson stood guard against invaders from the south.

Armorica is a vibrant white wine that captures the essence of Brittany's wild and beautiful landscapes. Crafted from a blend of Sauvignon Blanc, Chardonnay, and Pinot Gris, Armorica is grown on the granite, volcanic soils of historical Brittany in the middle of Muscadet. The grapes are gently whole-cluster pressed and naturally fermented in tanks, followed by six months of aging in stainless steel. With its crisp and dry profile, Armorica delivers a refreshing minerality and saline quality reminiscent of the Atlantic coast, complemented by the delicate florality of Brittany's wildflower meadows. This low-alcohol, zero-sugar, vegan wine is a perfect seaside companion, reflecting the raw, untamed beauty of its origin.

LOCATION

France, Val de Loire

SOIL

Granite

ELEVATION

40 meters

FARMING

Sustainable

VARIETIES

Sauvignon Blanc, Chardonnay, Pinot Gris

AGE OF VINES

20-40 years-old

FERMENTATION

Gentle whole-cluster pressing, natural yeast fermentation in tank

AGING

Aged in stainless steel tank for 6 months before bottling, vegan

